



2023 WIRTH ZINFANDEL

THE STORY: Zinfandel is a notable part of California's history, introduced during the Gold Rush. It's also a foundational grape in our own history and we've harvested Wirth Zinfandel since 2002. We love older expressions of California Zinfandel – lighter styles with vibrant acidity and inviting fruit, before it became too overly ripe and high in alcohol. Our winemaking returns Zinfandel to its origins as a pleasing table wine. Unlike the playful nature of our other Zinfandel wine, Vine Starr, our Wirth Zinfandel is a more fruit concentrated expression from heritage vines. Organically farmed in Solano County Green Valley, these older vines produce lower yields that are highly concentrated, resulting in a wine with more depth and structure. The grapes were mostly destemmed with a little whole cluster sprinkled in open top fermenters, with twice daily pumpovers. We aged the wine in neutral oak barriques for eight months. Can be aged up to 10 years.

FUN FACT: The Wirth Zinfandel vines are over 70 years old – planted in 1948.

VARIETIES: 70% Zinfandel, 30% Petite Syrah

VINEYARD: Wirth Ranch | Non-certified organic

ALCOHOL: 13% | Free SO₂: 9ppm | Total SO₂: 17 ppm

TOTAL PRODUCTION: 144 cases

Brocc seeks to bring out the natural expression of the grape in our winemaking. We use organically grown grapes and harvest them at a perfect time where the grapes are healthy, have vibrant acidity and fruit characteristics. We often harvest at lower sugar levels, which can result in low-to-moderate alcohol in wines and easier, healthier fermentations. All Brocc wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make the wine. We add little to no sulphur at bottling depending on the year, wine and style.

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