



LOVE WHITE  
WHITE WINE  
(CALIFORNIA)  
2023  
INGREDIENTS:  
ORGANICALLY  
GROWN GRAPES  
11% ALC/VOL  
150ml  
PRODUCED + BOTTLED  
BY BROCCELLARS  
BERKELEY CALIFORNIA  
GOVERNMENT WARNING: (1) EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) DRINKING BEERAGE WITH MEDICATIONS MAY INTERFERE WITH YOUR HEALTH. (3) THIS PRODUCT CONTAINS SULFITES.

## 2023 Love White

**THE STORY:** Love White is that easy-drinking, high quality white that's always there when the moment arises. The varieties in our Rhône inspired blend has evolved over the years, but remains rooted in its complexity, light aromatics and uplifting body. This vintage is made up of mostly Picpoul followed by Vermentino from our Fox Hill Vineyard. To complete the blend we added a little Clairette, Grenache Blanc and Chenin Blanc, which added inviting aromatics, pleasant acidity and balance. We can't get enough of this vintage.

All white grapes receive a light footstomp on arrival at the winery. It's an important step for two reasons: We like the complexity the short skin contact gives the wine and, more functionally, treading breaks up the clusters to better fit everything into the press. After a gentle press, the wine goes into mostly neutral barrique with a small fraction into stainless steel tank where it's fermented and aged.

**FUN FACT:** Vermentino isn't just an Italian grape. A little is also grown in France where it's known as Rolle.

**VARIETIES:** 50% Picpoul | 21% Vermentino | 14% Clairette | 12% Grenache Blanc | 3% Chenin Blanc

**FARMING:** Organic

**ALCOHOL:** 11%

**TOTAL PRODUCTION:** 920 cases

*Our Love Collection showcases California's best unsung varieties found in beautiful and unexpected places. Made with organic grapes, it delivers naturally made transparent wines at an affordable price. All Broc Cellar wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. Sulphur is never added during fermentation and aging. We add little to no SO2 at bottling, depending on the wine, year and style.*

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