



2023 BROCC NOUVEAU

THE STORY: Our Nouveau is our way of capturing in bottle the most exciting time of the year – harvest. The Nouveau is a blend of white, rosé and red wine, everything we brought in and made this year. Valdiguié makes the base of the Nouveau, with a co-fermented blend of more than 30 grape varieties we brought in and pressed. After each pressing, we captured a little juice from each lot into a stainless steel tank as a combination of free run and pressing, which then underwent natural fermentation in the tank. Similar to how no two wines are the same, each harvest brings in its own fun, challenges and surprises. This harvest was a late one, with grapes coming in later than “normal” due to the wet winter and very moderate growing season leading up to harvest. Capturing everything together in one bottle is a fun way to look back on this busy and fun season.

VARIETIES: 2023 Brocc Harvest Blend

LOCATION: California

FARMING PRACTICES: Organically grown grapes

ALCOHOL: 12%

TOTAL PRODUCTION: 300 Cases

Brocc seeks to bring out the natural expression of the grape in our winemaking. We use organically grown grapes and harvest early for healthier grapes that retain acidity. This often results in lower alcohol wines and lower Brix (sugar content) at harvest, which allows for easier 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.