

2022 LOVE SPARKLING CANS

Making sparkling wine is always a fun adventure. We rarely make it the same way twice, which means there's something new to discover and love about each vintage. We love the bubbles this year, which are soft, uplifting, approachable and thirst-quenching. This is a pétillant wine for all seasons. Snag a bottle for that special occasion or for making any occasion special.

This year's sparkling is a scaled-up Pét-Nat. The Chenin Blanc grapes arrived from Shell Creek Vineyard on an August morning. After a few hours on the skins, the grapes were directly pressed into stainless steel tank. We added Chenin Blanc must and transferred the wine into pressurized tanks while still slightly sweet to finish fermentation.

FUN FACT: The Orange Muscat is from Hartwick Vineyard, a new vineyard for us located in San Joaquin County.

VARIETIES: 95% Chenin Blanc | 5% Orange Muscat

VINEYARD: Shell Creek and Hartwick Vineyards

ALCOHOL: 12%

TOTAL PRODUCTION: 233 cases (355 ml x 24)

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 S02 at bottling, depending on the wine, year and style.

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