



2023 AQUA VINO

THE STORY: Aqua Vino is a story of hydration and winemaking. It first started in 2022 with Valdiguié grapes that initially came in to make our Love Rosé. We were left with grapes that had a good amount of Valdiguié juice so we put the skins into a stainless steel tank and filled it with water until the grapes were barely submerged. We loved the result – a juicy, spritzy and light beverage that felt refreshing. So we made it again for our 2023 vintage. In a similar style, we let the skins macerate for three days, pressed it back into tank where it fermented before we transferred it into pressurized tanks still slightly sweet. We captured the CO₂ as it finished fermentation, which resulted in this refreshing sparkling spritzer.

FUN FACT: Berkeley water used to hydrate the grape skins comes from the Sierra snowmelt in the Mokelumne River watershed. It tastes great!

VARIETIES: Valdiguié Grapes and Water

LOCATION: Shell Creek Vineyard

FARMING PRACTICES: Organically grown grapes

ALCOHOL: 9%

TOTAL PRODUCTION: 442 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.