



## 2023 LOVE ROSÉ

**THE STORY:** A beautiful, lively and focused rosé of Valdiguié and Zinfandel. This predominantly Valdiguié rosé is balanced by the bright and slightly spiced Zinfandel blend from two vineyards. We used both Valdiguié and Zinfandel grapes from Windmill Vineyard in Yolo County and a block of Zinfandel grapes from the very tip of the mountain at Arrowhead Mountain Vineyard. We sometimes bottle the Arrowhead Zinfandel rosé on its own, but as we explored different blends this winter we loved how the juicy fruit of Windmill's Zin balanced with the acidity from Arrowhead's Zin. The two couldn't be separated. All together, it's a stunning rosé with enough structure to pair with many dishes but still easy enough to drink alone or paired with light-hearted conversation. We foot stomped the Valdiguié grapes, which remained on the skins and stems for up to 24 hours before being gently pressed. The Zinfandel went directly to press. Both naturally fermented and aged in stainless steel tank.

**FUN FACT:** Valdiguié was often called Napa Gamay by many farmers in California

**VARIETIES:** 90% Valdiguié | 10% Zinfandel

**LOCATION:** Windmill Vineyard and Arrowhead Mountain Vineyard

**FARMING PRACTICES:** Organically grown grapes

**ALCOHOL:** 11%

*Our Love Collection showcases California's best organically farmed and unsung grape varieties 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.*