

## 2022 LA BOUTANCHE

THE STORY: For us, the definition of a classic California table wine can only be Zinfandel. It's a fresh, vibrant grape when picked early and pairs well with food. Only in recent decades has Zinfandel's reputation evolved to be overly extracted and big. La Boutanche brings back the classic style of Zinfandel that feels timeless and is just plain delicious. The Zinfandel grapes were destemmed and naturally fermented in open top stainless fermenters. After the wine was gently pressed, it was aged in neutral French oak barrels for nine months. We made this acid-driven, food-friendly wine in a liter size that everyone can enjoy at the table.

FUN FACT: Zinfandel from four vineyards are included in this vintage: Wirth Ranch, Arrowhead Mountain, Enz and Buck Hill Vineyard.

VARIETIES: 100% Zinfandel

LOCATION: California

ALCOHOL: 13%

**TOTAL PRODUCTION: 700 cases** 

Our goal in making wine is to bring out the natural expression of the grape. We use organically grown grapes and harvest early for healthier grapes that retain their good acidity. This often results in lower alcohol wines and the lower Brix (sugar content) at harvest, which allows for easier fermentations. All Broc 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 may add a minimal amount of sulphur at bottling depending on the year, wine and style. We never add sulphur during fermentation and aging.