



## 2022 BROC VALDIGUIÉ

**THE STORY:** A great expression of old heritage vines from Wirth Ranch we've harvested since 2011. With older and dry farmed vine plantings, you get more complexity, depth and structure, which we love! The outcome is darker fruit with lifting acidity. This year's Valdiguié has a luscious deep plum and elegant structure. This is a wine that stands out from the rest with the ability to slightly age. Wirth Ranch is located in the heart of Solano County's Green Valley, between Napa and Suisun Valley. The dry-farmed Valdiguié vines from Wirth Ranch were originally planted in 1948 and grow deep in the steep-sloped, iron-rich soils farmed organically by Steve Wirth. Destemmed and fermented in stainless steel tanks, when the wine was ready, we gently pressed into two neutral barriques to age for 10 months.

**FUN FACT:** Valdiguié is still known as Napa Gamay to many farmers in California.

**VARIETIES:** 100% Valdiguié

**VINEYARD:** Wirth Ranch | Non-certified organic

**ALCOHOL:** 12.5%

**TOTAL PRODUCTION:** 120 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.*

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