

THE PERFECT RED



2022 THE PERFECT RED

THE STORY: This Cabernet Sauvignon is a fresher style than other representations of the grape. We harvest the grapes at lower brix compared to neighboring Napa Valley to help highlight the style we prefer and keep it fairly simple in the cellar. This vintage is a blend of Cabernet Sauvignon and Cabernet Franc, a combination that provides a delicious balance of dark fruits and soft tannins. Most of the Cabernet Sauvignon grapes were destemmed with the remaining grapes left whole cluster. We fermented with native yeast and pressed early to lessen the amount of tannins in the wine.

FUN FACT: For Chris, the 'Perfect Red' means, "Something that's easy to drink but has enough complexity to elevate the wine...is affordable and 'perfect' for what it is and how it's priced."

VARIETIES: 75% Cabernet Sauvignon | 25% Cabernet Franc

VINEYARD: California

ALCOHOL: 13%

TOTAL PRODUCTION: 753 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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