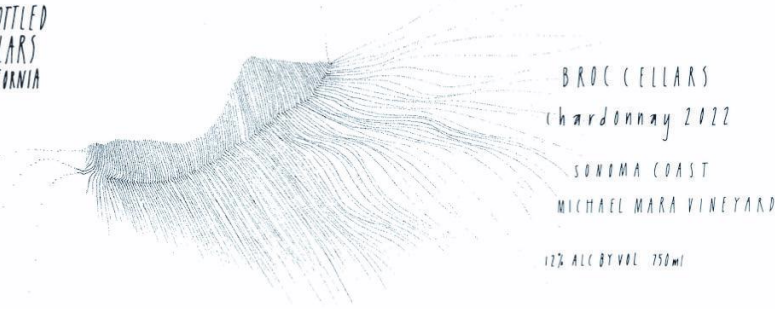


PRODUCED + BOTTLED
BY BROCCELLARS
BERKELEY CALIFORNIA



GOVERNMENT WARNING: (1) CONSUMPTION OF ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) OPERATING A MOTOR VEHICLE OR OTHER MACHINERY WHILE DRIVING UNDER THE INFLUENCE OF ALCOHOL MAY INCREASE THE RISK OF ACCIDENTS AND INJURY. (3) DRINKING EXCESSIVE ALCOHOL MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

2022 MICHAEL MARA CHARDONNAY

THE STORY: A unique expression of Chardonnay that has the vivacity only California can provide to Chardonnay with the crisp balance of fruit and acidity akin to a Chablis-style wine. This Chardonnay has a long history with us, starting with our first vintage in 2010. The Michael Mara Vineyard sits along the Sonoma Mountain range in the Sonoma Coast AVA. It's a unique site for growing Chardonnay in California with the fruit absorbing lots of the marine air along with minerality from the rocky soil. We brought in the grapes whole cluster and directly pressed. The juice fermented naturally in two stockinger Austrian oak puncheons. Aged on the lees for 10 months. The result is an approachable wine for Chardonnay lovers, novices and, dare we say – even skeptics. Age up to 20 years.

FUN FACT: The site's rocky lobe and red soil arrived there from a long ago cataclysmic landslide that tossed volcanic soil and rocks down to the vineyard.

VARIETIES: 100% Chardonnay

VINEYARD: Michael Mara Vineyard | Non-certified organic

ALCOHOL: 12%

TOTAL PRODUCTION: 101 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.

broccellars.com | 1300 5th St. Berkeley, CA 94710 | info@broccellars.com