

2022 BROC MASSA CABERNET SAUVIGNON

THE STORY: California Cabernet Sauvignon is delightfully varied. Our version steers away from the big, bold and brash representations and instead coaxes out the grape's more fruit-forward side. We harvest from Massa Vineyard, a unique site that sits at 1,500 feet in elevation with vines nestled among loamy soil. This Carmel Valley Cabernet has lustrously blue fruits and a silky whisper of tannin. The whole cluster grapes saw regular pumpovers during fermentation in stainless steel tank. It was then pressed into neutral French oak barrique and aged for 10 months.

FUN FACT: This is our first single variety Cabernet Sauvignon under the Broc label. It's that good.

VARIETIES: 100% Cabernet Sauvignon

VINEYARD: Massa Vineyard (Carmel Valley) | Farming: Certified organic

ALCOHOL: 12.5%

TOTAL PRODUCTION: 426 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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