



2022 TROUSSEAU ZIN

THE STORY: Typically, this blend is mostly Trousseau Noir, however, we flipped the script and dialed up the Zinfandel this time. This is due to a hard frost that meant reduced yields for the Trousseau Noir. Still, we love what this vintage brings. The Zinfandel's gentle tannin and red fruits play with the Trousseau Noir's deep fruity characteristics to deliver a wine that's delightful – notes of fruit punch and a twinge savory. Both varieties are harvested from Wirth Ranch in Solano County's Green Valley and grow alongside one another in steep-sloped, iron-rich volcanic soils. We harvested and co-fermented the two together in stainless steel tank, pressed and aged in two neutral barriques.

FUN FACT: The Trousseau vines were original plant material brought over by UC Berkeley in the mid-late 1800s. These cuttings are from Rorick Heritage Vineyard in Calaveras.

VARIETIES: 60% Zinfandel | 40% Trousseau Noir

VINEYARD: Wirth Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 45 Cases

All Broc Cellar wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. Sulphur is never added during fermentation and aging. We add little to no S02 at bottling, depending on the wine, year and style.

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