



2022 VINE STARR ZINFANDEL

THE STORY: Our inspiration for Vine Starr comes from where the Beaujolais and Northern Rhone meet. The wine has evolved from our first vintage in 2006 when it was a blend of Zinfandel and Syrah. It's been 100% Zinfandel since 2009, when we blended varieties from two sites in Sonoma – Arrowhead and Buck Hill Vineyards. The goal with the blend is always to make the best Zinfandel from our best barrels across the two vineyards. This year's consists of nearly half Arrowhead and Buck Hill. We always harvest the Zinfandel early to highlight acidity and fresh fruit. This vintage, we destemmed the fruit and allowed native fermentation to occur in stainless steel tanks. After pressing we aged the wine for 10 months in neutral French oak barrels. The result is a delightful, uplifted version of Zinfandel you are sure to enjoy. This wine has aging potential. We recommend drinking between now and 2028.

FUN FACT: This wine has an international following – once featured in the Japanese comic series, Drops of God.

VARIETIES: 100% Zinfandel

VINEYARD: Arrowhead Mountain Vineyard and Buck Hill Vineyard | Organic farming

ALCOHOL: 12%

TOTAL PRODUCTION: 227 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