

2022 WHITE ZINFANDEL

THE STORY: This is one cheeky rosé – and we're not talking about the sartorial nature of its name. Although the Zinfandel grapes come from Arrowhead Mountain Vineyard, the same vineyard as our Vine Starr, they have a characteristic all their own because of where they sit – high atop the mountain catching lots of sun. For this reason, we pick the grapes much earlier and love their balanced bright acid and softer palate. This vintage is a more captivating rosé that has an inviting acid structure and alluring paloma-like quality. We added Trousseau Gris, a new grape for us from the Cole Ranch AVA. The Trousseau Gris spent 10 days on skins before it was pressed into stainless steel tank to ferment and age in a single neutral French oak barrique. We brought in the Zinfandel grapes and foot-stomped whole cluster and macerated for several hours before being pressed into stainless steel tank to ferment and age. We blended the two together two weeks before bottling because, together, they brought out each other's best qualities.

FUN FACT: Our first vintage of this same blend was in 2019. We loved the results and were waiting for the perfect time – and vineyard – to do it again.

VARIETIES: 90% Zinfandel | 10% Trousseau Gris

VINEYARD: North Coast

ALCOHOL: 10%

TOTAL PRODUCTION: 229 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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