



2022 WIRTH ZINFANDEL

THE STORY: Zinfandel is a notable part of California's history, introduced during the Gold Rush. It's also a foundational grape in our own history and we've harvested Wirth Zinfandel since 2002. We love older expressions of California Zinfandel – lighter styles with vibrant acidity and inviting fruit, before it became too overly ripe and high in alcohol. Our winemaking returns Zinfandel to its origins of a pleasing table wine. Unlike the playful nature of our other Zinfandel wine, Vine Starr, our Wirth Ranch Zinfandel is a special expression showcasing more heritage vines. Organically farmed in Solano County Green Valley, these older vines produce lower yields that are highly concentrated, resulting in a wine with more depth and structure. The grapes were naturally fermented with 80% whole cluster and 20% destemmed fruit on top in stainless steel open top fermenters and saw pump overs of the juice twice per day. We aged the wine in neutral oak barriques for 10 months. Age up to 10 years.

FUN FACT: The Wirth Zinfandel vines are over 70 years old – planted in 1948.

VARIETIES: 85% Zinfandel | 15% Petite Sirah

VINEYARD: Wirth Ranch | Non-certified organic

ALCOHOL: 13%

TOTAL PRODUCTION: 512 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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