



2023 Peel Back

THE STORY: This is a more evolved version of our fall favorite Nouveau. It's the same fun blend, but we peeled back just enough cases for our Spring Club release so we could highlight how a little age in bottle plays with the wine. The wine tastes great with a slight chill or at cellar temp. It has acidity to play with most dishes but is also great on its own.

This is our harvest blend of white, rosé and red wine, everything we brought in and made during the 2023 harvest. Valdiguié is the base with a co-fermented blend of more than 30 grape varieties. After each pressing, we captured a little juice from each lot into a stainless steel tank as a combination of free run and pressing, which then underwent natural fermentation in the tank. Similar to how no two wines are the same, each harvest brings in its own fun, challenges and surprises. This harvest was a late one, with grapes coming in later than “normal” due to the wet winter and very moderate growing season leading up to harvest. Capturing everything together in one bottle is a fun way to look back on this busy and fun season.

VARIETIES: 2023 Broc Harvest Blend

LOCATION: California

FARMING PRACTICES: Organic

ALCOHOL: 12%

TOTAL PRODUCTION: 112 Cases

Broc seeks to bring out the natural expression of the grape in our winemaking. We use organically grown grapes and harvest early for healthier grapes that retain acidity. This often results in lower alcohol wines and 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 add little to no sulphur at bottling depending on the year, wine and style.