



RED WINE VINEGAR

INGREDIENTS: BROC RED WINE, LIVE VINEGAR CULTURE AGED 4 MONTHS
IN OAK BARRELS | 375mL | RICHMOND, CALIFORNIA

BROC X CAMINO RED WINE VINEGAR

Release# 2: April 2024

THE STORY: This is an exciting collaboration between Broc Cellars and Camino's Allison Hopelain and Russ Moore and is the second release. Allison and Russ start with a 100% Zinfandel red base wine from Broc that's then aged for 5 months in an oak barrel. This vinegar is strong and smooth with depth of flavor. Lively and fresh, you can taste how the quality of Broc wine translates into this vivid vinegar. It's great in a vinaigrette to dress a chicory or any lettuce salad. It also works well with cooked vegetables, like greens or peppers.

The Zinfandel grapes come from Arrowhead Mountain Vineyard and were grown using organic farming practices. The Zinfandel was destemmed and fermented in stainless steel, undergoing daily pumpovers during skin maceration during fermentation before being pressed and then aged in neutral oak barrique. A very small amount of bottles were made. Don't miss out on the opportunity to add this fun and tasty collaboration to your pantry. [Read more from](#) Allison and Russ about working with Broc natural wine.

VARIETIES: 100% Zinfandel

FARMING PRACTICES: Organically farmed grapes

LOCATION: Northern California

SIZE: 375mL

About Camino: Camino was a restaurant in Oakland, CA made famous by the giant cooking hearth and use of 100% organic, local ingredients. While the restaurant closed in 2018, Camino lives on through Russ and Allison's continuation of Camino Vinegar, which was the only vinegar used at their restaurant.

About Broc: Our goal in making wine is to bring out the natural expression of the grape. All Broc wines are made using organically grown grapes sparked by 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.