



2023 BROCC X HOUSE OF NANKING + FANG SPARKLING CHENIN BLANC

THE STORY: Zippy bubbles and thirst-quenching crispness. This Sparkling Chenin Blanc is a perfect match to spicy and bold flavors of Chinese food. This fun collaboration with [House of Nanking](#) brings elegance and balance to their signature dishes found just across the Bay in San Francisco's Chinatown. The Chenin Blanc's freshness and vibrancy complements dishes like saucy fried tofu, delicate soy chili poached white fish and juicy crispy pork potstickers, all brilliantly fashioned by chef and owner Peter Fang.

Vinification: The Chenin Blanc grapes are harvested from Shell Creek Vineyard in Paso Robles. After a few hours on the skins, the grapes were directly pressed into stainless steel tank with Orange Muscat from Lodi to naturally ferment. Chenin Blanc must was added to the wine and then transferred into pressurized tanks while still slightly sweet to finish fermentation. Hand-bottled. No disgorging or dosage and light sulphur at bottling.

The custom wine label features a dragon to represent the current Zodiac sign symbolizing power, nobility, honor, luck, and success.

VARIETIES: 95% Chenin Blanc, 5% Orange Muscat

LOCATION: Shell Creek Vineyard

FARMING PRACTICES: Organically grown grapes

ALCOHOL: 12% | Free SO₂: 0 ppm | Total SO₂: 11 ppm

Brocc 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 Brocc 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.