



BROC CELLARS | Mockvin du Broc

VARIETALS: 100% Valdiguié

VINEYARD: Wirth Vineyard

LOCATION: Solano County, Green Valley - CA

ALCOHOL: 16%

TOTAL PRODUCTION: 25 cases

WINEMAKER'S NOTES:

The Vin de Liquor from Jura producer Overnoy and the Angelica wines of California inspired us to create *Mockvin du Broc*. We left the Valdiguié skins on for a couple days, then pressed BEFORE fermentation began. Transferred the juice into an old French oak barrel and topped with un-aged brandy. The brandy was distilled from Broc wine to 16% alcohol (by Still Water Distillery in Petaluma). The barrel was not topped off, and left to age for 2.5 years. Best served with a slight chill.

VITICULTURAL AREA:

Valdiguié was formerly known as Napa Gamay in California, and many of the older farmers in the Napa area still call it Gamay. Solano County's Green Valley is located southeast of Napa Valley. The Valdiguié grapes come from Wirth Vineyard, which was planted in 1950. The vines are planted on steep-sloped, iron-rich soil. The vineyard is dry farmed.

All our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use native yeasts to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO2 is added 4 weeks before bottling.