



SPARKLING WINE



2016 CHENIN BLANC
SPARKLING WINE
CENTRAL COAST
PRODUCED + BOTTLED BY
BROC CELLARS
BERKELEY CALIFORNIA
11.5% ALC. BY VOL.
750 ml.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE ALCOHOL CONSUMPTION CAN BE DANGEROUS TO YOUR HEALTH. (2) PREGNANT WOMEN SHOULD AVOID ALCOHOLIC BEVERAGES. (3) DRIVING BEHIND THE WHEEL WHILE DRIVING UNDER THE INFLUENCE OF ALCOHOL IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

BROC CELLARS | 2016 Sparkling Chenin Blanc

VARIETAL: 100% Chenin Blanc

VINEYARD: Shell Creek Vineyard

LOCATION: Paso Robles (*East Side*)

ALCOHOL: 11.5%

TOTAL PRODUCTION: 396 cases

WINEMAKER'S NOTES: We used the Petillant Natural method for making our sparkling Chenin Blanc. We pressed whole clusters into stainless steel and fermented the wine until it reached 15 grams of sugar. Then we chilled the wine down to stop fermentation and bottled the juice. As it warmed up, fermentation began again in bottle. Wine spent 4 months in bottle, and was disgorged by hand with no dosage.

VITICULTURAL AREA: Shell Creek Vineyard has sandy top soil and calcareous fossilized sea shells underneath. It was planted in 1972, and owned by the same family (Sinton Family), since the late 1800's. Non-certified organic, no use of chemicals in the vineyard.

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

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