

BROC



BROC CELLARS | NV LA BOUTANCHE

VARIETAL: 68% Zinfandel, 16% Lagrein Rosé, 16% Carignan

LOCATION: Northern California

VINEYARD: Ricetti, Rosewood, Lone Pine, Arrowhead, Wirth, & Buck Hill

ALCOHOL: 13%

TOTAL PRODUCTION: 536 cases

WINEMAKER'S NOTES:

California's identity as a table wine, for us, begins with Zinfandel. This release starts with Zinfandel as its base. It's a fresh, vibrant grape when picked early and plays well with food pairings. The Carignan in the blend adds the depth to the wine, and the Lagrein Rosé adds the lifting acid, softening the tannins for a nice year-round drinking red. Zinfandel and Carignan grapes were made whole cluster and the Lagrein went direct to press. The wine was aged in a mix of concrete and neutral French oak barrels. Blended together to give you a wine that everyone should enjoy at the table.

VITICULTURAL AREA:

We sourced grapes for La Boutanche from all over Northern California. The vineyards included Ricetti, Rosewood, Lone Pine, Arrowhead, Wirth and Buck Hill Vineyard. All vineyards are organically farmed.

At Broc Cellars all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO₂, depending on the wine and style.