

# BREA

## ROSÉ

### 2017 BREA ROSÉ | MENDOCINO

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**VARIETAL** : 100% Pinot Noir  
**VINEYARD** : Mariah Vineyard  
**LOCATION** : Mendocino Ridge  
**ALCOHOL** : 11.9%  
**TOTAL PRODUCTION** : 500 cases

#### **VITICULTURAL AREA :**

Mariah Vineyard is located on the Mendocino Ridge--a truly unique location nicknamed “Island in the Sky” as coastal mountains peak up just like islands when fog fills up the valley. The vineyard was planted in the 1970s and is still owned by the same owner – Dan Dooling. It is over 2,600 ft in elevation and dry-farmed. The vines are planted in a combination of Hugo and Josephine loams over a well-drained sandstone fractured shale subsoil.

#### **WINEMAKER NOTES :**

Whole-cluster pressed into stainless steel, then native yeast fermentation for 21 days. The wine was aged on the lees for 3 months after fermentation was completed and bottled in January.

*BREA 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 SO<sub>2</sub> is added 4 weeks before bottling to some wines. Produced and bottled in Berkeley, CA. Chris Brockway, winemaker and owner at Broc Cellars, and Tim Elenteny, the libations logistics master behind TE Imports, are behind Brea Wine Co. The wines are made with site-specific, terroir-driven, sustainably-farmed Chardonnay, Cabernet Sauvignon & Pinot Noir.*