

the wine trust

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Broc Cellars Background

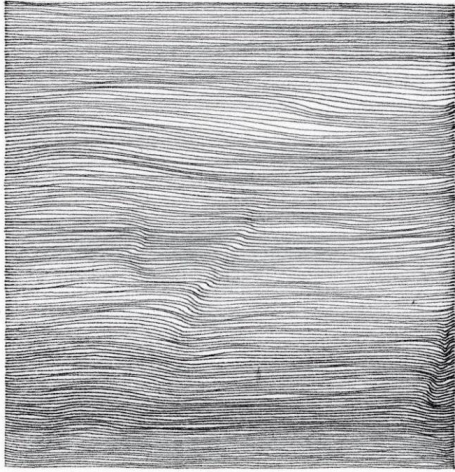
Owner: Chris Brockway

Country: United States / California / Berkeley

Founded: 2006

Annual Production: 20,000cs

Description: In the years since Omaha native Chris Brockway founded Broc Cellars, this pioneering urban winery has become one of the leaders of California's third wave of winemaker-negociants. Working with leading vineyards throughout California, Broc is emphatically natural in the vineyard and minimalist in the cellar, using only organically-grown grapes and native yeasts to produce eminently drinkable and pure low-alcohol beauties.



Wine Notes – 2017 Broc Cellars Counoise (CCOF Certified Organic)

A leader of California's third wave of naturally-focused winemaking, Broc Cellars' wines are made from grapes grown without the use of synthetic pesticides, fungicides or herbicides. Namesake founder Chris Brockway focuses on organically farmed grapes to produce spontaneously fermented wines using only native yeasts and bacteria that exist on the grapes with nothing synthetic added during the winemaking process.

Broc's Counoise is made from a grape that is traditionally used as a blending varietal in the Southern Rhone. Rarely found in California or elsewhere outside the Rhone, the grapes were grown at 1,800 feet in the thin, rocky, iron-rich soils of the Eagle Point Ranch Vineyard in the Mayacamas Mountains of Mendocino County. Broc initially intended to use the Counoise in a blend, but changed course given the wine's acid backbone, floral nose, dark berry fruit and white pepper and spice finish.

Technical Specifications

Varietal Composition:	100% Counoise
Vineyard Region:	Eagle Point Ranch Vineyard – Mayacamas Mountains, Mendocino County
Production Volume:	500 cases
Vineyard Characteristics:	Thin, rocky iron-rich soils at 1800 ft, clones from Tablas Creek. CCOF Certified Organic, no pesticides or herbicides used
Wine-Making / Vinification:	Hand-harvested, medium berries on large clusters, 100% destemmed fruit Fermented in 5-ton open-top fermenter, aged 10 months in neutral French oak barrels on lees Unfiltered and unfined (minimal sediment), SO2 < 20ppm
Alcohol / Volume:	13.5%