

# the wine trust

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## Broc Cellars Background

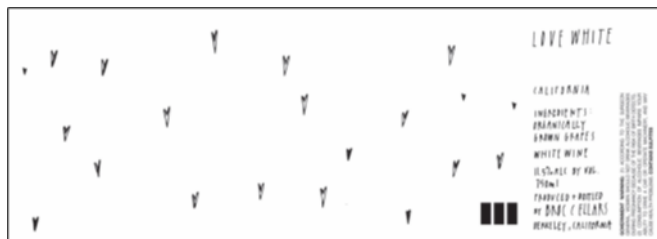
**Owner:** Chris Brockway

**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-negotiants. 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 – 2020 Broc Cellars Love White

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. The Love White is Broc's accessible, affordable, daily white blend made according to the winery's strict natural tenets, but in more significant quantities. The wine is a four-varietal blend of organic grapes that were hand-harvested at night in August to preserve the fruit and acidity. Each varietal was whole-cluster-pressed, separately fermented and aged on lees in neutral containers. This unfiltered and unfinned beauty is an homage to the whites of the southern Rhone merging bright tropical fruit and citrus with dry minerality.

## Technical Specifications

<b>Varietal Composition:</b>	46% Marsanne, 38% Grenache Blanc, 8% Roussanne, 8% Picpoul
<b>Vineyard Region:</b>	Love Ranch – Madera County (south of Yosemite)
<b>Production Volume:</b>	1,150 cases
<b>Vineyard Characteristics:</b>	Granitic schist soils at 1300 feet, green canopy to protect against the sun and reduce sugar levels, certified organic; 10 year old vines
<b>Wine-Making / Vinification:</b>	Hand-harvested at night in August to preserve the fruit and acidity Varietals all whole-cluster pressed then separately fermented for 10-14 days using native yeasts. Aged on lees for 5 months in neutral French oak barrels and Hungarian casks, then bottled, no bottle aging Unfiltered and unfinned (minimal sediment), light SO2.
<b>Alcohol / Volume:</b>	11.5%
<b>Total Acidity:</b>	5.0 g/l
<b>Residual Sugar:</b>	<2.0 g/L