

the wine trust

HERITAGE • TRADITION • CRAFT

Broc Cellars Background

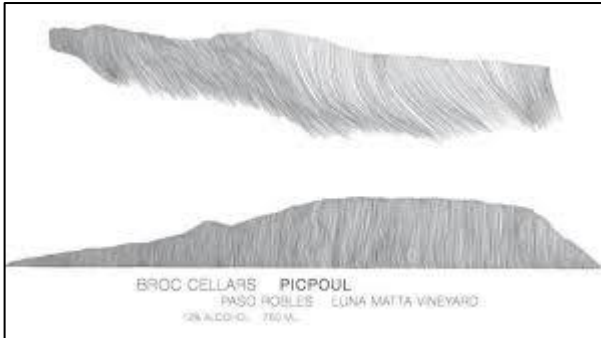
Owner: Chris Brockway

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 – 2019 Broc Cellars Picpoul

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 Picpoul is the winery's smallest production bottling (only 80 cases produced) and is made from grapes grown in the organic Luna Matta Vineyard in the windswept western hills of Paso Robles. A uniquely situated vineyard, Luna Matta is comprised of nutrient-poor calcerous shale and sandstone soils and is just hospitable enough for grapes to ripen in small quantities. The grapes are whole-cluster pressed into a concrete egg for a year-long fermentation. The concrete egg shape keeps the lees in suspension during fermentation and aging, creating the texture to accompany the natural high acidity of Picpoul. This unique gem is slightly off-dry and pairs beautifully with a wide variety of foods. 2019 is the last vintage from Luna Matta.

Technical Specifications

Varietal Composition:	100% Picpoul
Vineyard Region:	Luna Matta Vineyard – western Paso Robles
Production Volume:	80 cases
Vineyard Characteristics:	Limestone-rich, nutrient poor calcerous shale and sandstone soils Located in western hills of Paso Robles, just warm enough to enable grapes to ripen 13-year old vines
Winemaking / Vinification:	Organically-grown grapes whole-cluster pressed into 600L concrete egg Left on lees to ferment (using native yeast) for a year. Egg shape creates a vortex which keeps lees gently suspended, creating texture to accompany high-acidity Picpoul Aged in bottle 10 months prior to release
Alcohol / Volume:	13.0%