

the wine trust

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Broc Cellars Background

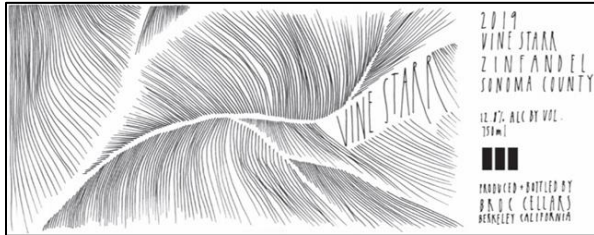
Owner: Chris Brockway

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 – 2019 Vine Starr Zinfandel

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. Vine Starr Zinfandel was inspired by the delicate wines of Beaujolais and the Northern Rhone and is a 70/30 blend of grapes grown in the volcanic soils of Sonoma's Arrowhead and Buck Hill vineyards. Picked at low brix (sugar content) to emphasize acidity, tension and purity, the 70/30 destemmed/whole-cluster fruit was fermented in 5-ton open-top fermenters and aged on lees in neutral French oak barrels. The result is a delightful and lifted bottling with brush and spice aromas, fresh acidity, and subtle bright fruit flavors.

Technical Specifications

Varietal Composition:	100% Zinfandel
Vineyard Region:	70% Arrowhead Vineyard (Sonoma Valley) and 30% Buck Hill Vineyard (Russian River Valley)
Production Volume:	479 cases
Vineyard Characteristics:	Volcanic soils, low intervention farming with no chemicals, herbicides, pesticides or sulfur, Arrowhead – 50 degree slopes, Buck Hill – terraced slopes
Wine-Making / Vinification:	Hand-harvested 70/30 destemmed/whole-cluster, fermented in 5-ton open-top fermenter, aged 10 mos in neutral French oak barrels Unfiltered and unfined (minimal sediment), SO2 < 20ppm
Alcohol / Volume:	12.8%
Residual Sugar:	2 g/L
Acidity:	7.2 g/L