

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 – 2020 Broc Cellars Happi Chenin Blanc

A leader of California's naturally-focused winemaking community, Broc Cellars' wines are made from grapes grown without the use of synthetic pesticides, fungicides or herbicides. 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. Happi Chenin Blanc is made from grapes grown in Mendocino, Sonoma and Paso Robles. The 2020 vintage is the third vintage of the bottling and is the first to include Chardonnay and Picpoul to add complexity. Whole-cluster grape bunches were direct pressed, fermented and aged for 11 months into neutral French oak barrels. The barrels were topped monthly with no stirring of the lees. Happi means happy in Japanese and is an apt name for this gorgeous wine!

Technical Specifications

Varietal Composition:	85% Chenin Blanc, 8% Chardonnay, 7% Picpoul
Vineyard Region:	Rosewood Vineyard (Mendocino), Michael Mara (Sonoma), Luna Matta (Paso Robles)
Production Volume:	310 cases
Vineyard Characteristics:	Rosewood – 40 year old, dry-farmed vines on moderately sloping reddish brown sandy loam, Mara – rocky soils, Luna Matta – calcareous bedrock soils
Wine-Making / Vinification:	Hand-harvested at night in August to preserve the fruit and acidity Whole-cluster pressed then fermented using native yeasts in neutral French oak barrels Aged on lees for 11 months in neutral French oak barrels, topped up monthly, no lees stirring, no bottle aging. Unfiltered and unfined (minimal sediment), light SO2.
Alcohol / Volume:	12.0%