

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 Love Red

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. The Love Red is Broc's accessible, flagship red blend made according to the winery's strict natural tenets. A blend of old vine Carignan, Zinfandel and Grenache from the North Coast (primarily Mendocino County), the grapes are hand-harvested in August at night to preserve the acidity and fermented and aged in a mix of neutral containers. The result is a lively beauty that beautifully combines all best of all three varietals with the Carignan delivering the blue fruit, the Zinfandel bringing out the brightness and the Grenache tying it all together with a lovely fruit element.

Technical Specifications

Varietal Composition:	52% Carignan, 42% Zinfandel. 6% Grenache
Vineyard Region:	North Coast – Green Valley and Mendocino County
Production Volume:	2,500 cases
Vineyard Characteristics:	Old vines – 70 years+ on average, varied planting widths Green Valley vineyards – sandy-loam soils, dry-farmed, head-pruned, <i>non-certified organic farming</i> Mendocino vineyards – dry-farmed, <i>certified organic farming</i>
Wine-Making / Vinification:	Hand-harvested in August at night to preserve the fruit and acidity Carignan – mix of destemmed and whole-cluster, Valdiguié – whole-cluster, Syrah – mostly destemmed Fermented and aged 8 months in mix of concrete and neutral oak using native yeast, lightly filtered, light SO2 used
Alcohol / Volume:	12.5%