

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 – 2021 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 multi-varietal blend 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 the varietals with the Carignan delivering the blue fruit, Syrah and Mourvedre adding depth, the Valdigue and Zinfandel bringing out the brightness and the Grenache tying it all together with a lovely fruit element.

Technical Specifications

Varietal Composition:	51% Carignan, 25% Syrah, 12% Valigue, 5% Mourvedre, 3% Zinfandel, 2% Petite Syrah, 2% Grenache
Vineyard Region:	North Coast – Green Valley and Mendocino County
Production Volume:	6,600 cases
Vineyard Characteristics:	Syrah / Zinfandel / Petite Syrah / old vine Valdigue – Solano, Green Valley from Wirth Ranch vineyard, organically farmed Rosewood Vineyard (Mendocino) – old vine Carignan and Valdiguié. CCOF. Grenache Noir - Lake Mendocino Vineyards (1200 feet on the north side of Lake Mendocino), CCOF.
Wine-Making / Vinification:	Hand-harvested in August at night to preserve the fruit and acidity, all grapes fermented spontaneously (native yeast), nothing added Carignan fermented carbonic Syrah, Valdiguié, Mourvèdre, Petite Sirah and Zinfandel-destemmed, fermented in open top stainless steel tanks Fermented and aged 8 months in mix of concrete and neutral oak using native yeast, lightly filtered, light SO2 used
Alcohol / Volume:	12.5%