

the wine trust

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Broc Cellars Background

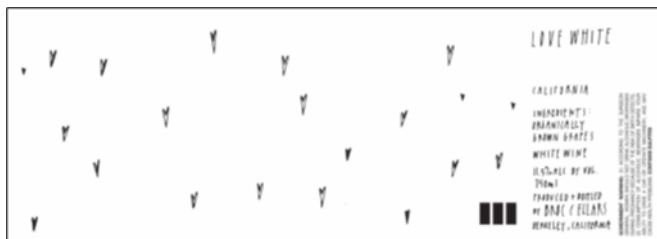
Owner: Chris Brockway

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 – 2021 Broc Cellars Love White

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. The Love White is Broc's accessible, affordable, daily white blend made according to the winery's strict natural tenets, but in more significant quantities. The wine is a five-varietal blend of organic grapes that were hand-harvested at night in August to preserve the fruit and acidity. Each varietal plays a key role in creating this beautiful and balanced sipper. The Picpoul adds brightness, while the Albariño (a new varietal for Broc) adds beautiful aromatics. The Marsanne and Roussanne add lovely texture, while the Grenache Blanc provides the balance. Love White is meant to be a fresher style of a Rhône-inspired white that is structured, delicious and infinitely drinkable.

Technical Specifications

Varietal Composition:	31% Marsanne, 24% Albarino, 18% Grenache Blanc, 15% Rousanne, 12% Picpoul
Vineyard Region:	Love Ranch – Madera County (south of Yosemite), North Canyon Vineyard – Santa Maria Valley, Windmill Vineyard – Yolo County
Production Volume:	1,800 cases
Vineyard Characteristics:	Granitic schist at 1300 feet, green canopy to protect against the sun and reduce sugar levels, certified organic; 10 year old vines. CCOF
Winemaking / Vinification:	Hand-harvested at night in August to preserve the fruit and acidity Varietals separately fermented for 10-14 days using native yeasts. Aged in neutral French oak barrels with no SO2, then bottled, no bottle aging. Naturally occurring malo. Unfiltered and unfined (minimal sediment).
Alcohol / Volume:	11.0%
Total Acidity:	5.0 g/l
Residual Sugar:	<2.0 g/L