



BROCC CELLARS | 2019 LOVE RED

VARIETIES: 72% Carignan, 20% Valdiguié, 8% Syrah

LOCATION: North Coast

ALCOHOL: 12.5%

TOTAL PRODUCTION: 5020 cases

WINEMAKER'S NOTES:

The Love Red grapes are harvested early to highlight the fruit and preserve the acidity. The Carignan is a combination of whole cluster and destemmed fruit from three 70 year-old dry farmed vineyards in Northern California. The Valdiguié is 100% whole cluster and the Syrah is mostly destemmed. The wine was aged in a combination of neutral French oak barrels and concrete tanks. The Carignan delivers the blue fruit in the wine. Valdiguié brings out the brightness and lifting acidity. Syrah holds it together, adding depth and structure.

VITICULTURAL AREA:

The grapes come from 70+ year-old vines in Solano County's Green Valley and Mendocino County. Wirth Vineyard is in Solano County's Green Valley, an area tucked between Napa and Suisun Valley. Both Rosewood and Ricetti Vineyard are located in Mendocino. The grapes of each vineyard grow in sandy loam soils and come from dry-farmed and head-pruned vines. Wirth Vineyard practices non-certified organic farming. Ricetti and Rosewood are both certified organic.

We started making our Love Wines because we want to provide a more affordable everyday drinking wine to a larger market while still espousing the key tenets we believe in --- minimal intervention and no synthetic fertilizers, pesticides or fungicides in the vineyards. The Love wines are larger production blends by design. We still use only native yeasts and bacteria for fermentation with no additives or adjuncts, but we do choose to use trace amounts of SO2 at bottling. Each of the Love blends contain grapes from vineyards with varying degrees of intervention and the vineyards and blends can change with each vintage.

At Brocc Cellars, our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO2, depending on the wine and style.

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