



BROC CELLARS | 2019 LOVE WHITE CAN

VARIETAL: 90% Chenin Blanc, 10% Chardonnay

LOCATION: North Coast

ALCOHOL: 12%

TOTAL PRODUCTION: 549 cases

WINEMAKER'S NOTES:

The grapes were direct pressed, fermented and aged in a mix of neutral French oak, Stockinger Austrian oak puncheons and sandstone jars. The wine was aged for 11 months with no filtration. 100% malolactic fermentation naturally occurred.

VITICULTURAL AREA:

The Chenin Blanc comes from Solano County's Green Valley. The area is a small pocket of land, about 3 miles long and a mile wide – tucked between the southeastern edge of Suisun Valley. These are newly grafted vines onto what was originally Pinot Gris. The Chenin cuttings come from vines planted in 1979 from Story Vineyard in Amador County. The Chardonnay comes from Michael Mara vineyard, just west of the town of Sonoma. The vines grow in a field of rocky soil and were planted and farmed by Steve Matthiasson.

At Broc Cellars, all of 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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