

BROC CELLARS

‘One of my favorites among the new wave of California producers. Produces some of the most invigorating, interesting wines in California today’

-New York Times

Year Founded: 2004

Region: California

**Owner/Winemaker:
Chris Brockway**

Known for: Delicious and juicy, low intervention, low sulphur, affordable table wines from California.

Cool Quote: “I’m trying to make wines closer to how they were made in California maybe 30 to 40 years ago. Throwback wines, in a sense.”

Cool Fact: Broc is an urban winery based in Berkeley.

**-Biodynamic, (Certified)
Organic, Natural-**

Broc cellars was nothing more than an idea not that long ago, an idea about making wines that were "site specific" where the wine's true character came from using biodynamically grown grapes or grapes grown without the use of pesticides from areas that most would consider marginal. Believing that vineyards develop 'true' character and complexity when they have to struggle to survive. In the cellar we try to continue this practice using minimal intervention, in an effort to let the grapes speak for themselves.

‘In the cellar, Mr. Brockway is a minimalist. He ferments and ages the wine in a blend of old wood barrels, steel tanks and concrete, and does little beyond stomping the grapes by foot. “The way we make wine, the most important thing we do is decide when to pick the grapes,” he said. “No adjusting, no adding, if we don’t pick at the right time there’s not much we can do.” Across the board, Broc wines are lively, dry and alive. He credits San Francisco's preeminent natural wine bar, Terroir, with solidifying his interest in making wines with low intervention—native yeast fermentations, minimal additions of SO₂, and sustainable, organic and biodynamic vineyard sources. While his aim is to let the sites and grapes speak for themselves, the reliably superb quality of Brockway's wines reveal his palate and instinct for clarity, complexity and accessible beauty.’ - NYTimes



Broc 2022 Love White, North Coast



26% Picpoul, 22% Clairette, 22% Orange Muscat, 15% Marsanne, 10% Roussanne, 5% Chardonnay. This is one of the more interesting and complex Love Whites yet. It's evolved over the years from a Rhône blend of Marsanne and Roussanne and this is the first year we've added Orange Muscat to the mix. California is one of the few places Orange Muscat is grown and it is often made in a sweeter style wine. For us, we love the beautiful aromatics and charming texture it brings to the wine. Picpoul from Windmill Vineyard is more substantially featured this year, which brings a new brightness to the blend that makes it hard to put down the glass.

All white grapes receive a light foot stomp on arrival at the winery. It's an important step for two reasons: We like the complexity the short skin contact gives the wine and, more

functionally, treading breaks up the clusters to better fit everything into the press. After a gentle press, the wine goes into mostly neutral barrique with a small fraction into stainless steel tank where it's fermented and aged for six months. **Organic!**

Fun Fact: Orange Muscat's pedigree was hotly debated until DNA studies confirmed that it's a crossing of Chasselas, Muscat Blanc and Petit Grains.

"Features a lemon-zest aroma, and tasty banana, lemon and mineral flavors on a lively, almost tart texture: what a nice way to break a style barrier!" - Wine Enthusiast

Broc 2022 Love Red, North Coast



'20 Under \$20: Wines That Feed the Soul' - NY Times 2020

50% Carignan | 30% Syrah | 10% Valdiguié | 5% Mourvedre | 5% Grenache. Our Love Red is the everyday, anytime California red wine we love to make as a showcase of old heritage vines that produce amazing fruit. This year's Love Red is more dynamic than in past vintages, with a subtle touch of tannin and pleasant structure to pair with food, while remaining light and fresh. The grapes were harvested early to highlight the fruit and preserve their natural acidity. The Carignan and Valdiguié were naturally fermented as a mix of partially destemmed and whole cluster berries and went through partial carbonic maceration in stainless steel tank. All aged in a mix of neutral French oak barrique and stainless steel. **Organic!**

Fun Fact: Love Red keeps many old vines planted in California, having a home every year at Broc in this blend.