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 2021 Love Rose, North Coast **12/.750L**

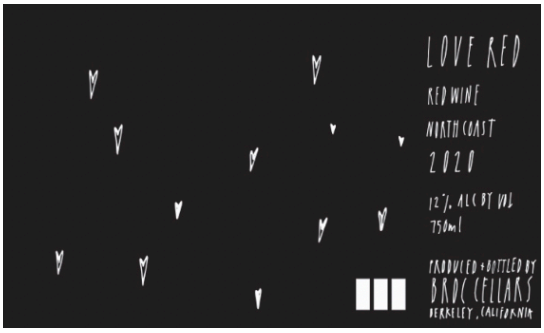
97% Valdiguié, 2% Zinfandel, 1% Trousseau. The Valdiguié comes from Rosewood Vineyard located in Mendocino. From Wirth Ranch located in Solano County Green Valley we get some Valdiguié in addition to Trousseau. The Zinfandel is from Arrowhead Mountain Vineyard in Sonoma. All three vineyards are farmed organically. We foot stomped all the fruit and left it on the skins for 12 hours. Then it was pressed into stainless steel tank where all three varieties fermented together for just over 14 days. The result is a 100% finished wine. This means it fermented until it went dry using only native yeasts and went through spontaneous malolactic fermentation. Each variety brings a unique quality to the wine - spice comes from the Zinfandel, acidity from the Valdiguié and texture from the Trousseau. The inspiration for our Love Wines comes from the desire to keep as many older vine plantings and forgotten vineyards of California alive. Valdiguié, a grape formerly known as Napa Gamay, has so much history in Northern California. We love working with this grape. It plays so nicely with Zinfandel and Trousseau grown in California's soil. **Organic!**

Broc 2020 Love White, Madera Foothills **12/.750L**

46% Marsanne, 38% Grenache Blanc, 8% Roussanne, 8% Picpoul from Love Ranch in Madera Foothills. At 1,350 ft elevation, it's not your normal Central Valley Vineyard. The soils are made up of granitic schist and is farmed without the use of pesticides. We keep a large amount of leaves on the vines to protect against the heat. We also keep a slightly larger crop to disperse much of the sun's energy to prevent the sugars from spiking and to help maintain the alcohols below 14%. The grapes were harvested in August to help preserve their natural acidity. All varieties were fermented separately then aged in neutral French oak barrels with no S02. Malolactic fermentation was allowed to happen naturally. In 2018 we added Picpoul to the Love White blend – adding more brightness. The Picpoul grapes come from vines that we grafted onto Roussanne vines at Love Ranch a few years ago. The cuttings came from Rorick Vineyard. All of our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of S02 is added 4 weeks before bottling to some wines. This wine is unfiltered and will contain some sediment.

90 Points – Wine Enthusiast – "Hazy in appearance, this iconoclastic wine 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!"

Broc 2020 Love Red, North Coast **12/.750L**



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

52% Carignan, 42% Zinfandel, 6% Grenache Noir. The Love Red grapes are harvested early to highlight the fruit and preserve the acidity and fermented only by native yeasts. The Carignan fruit comes from three 70 year old dry farmed vineyards in Northern California and was fermented carbonic. We destemmed then fermented the Zinfandel in stainless open top fermenters. And the Grenache Noir was fermented carbonic. The wine was aged in a combination of neutral French oak barrels and concrete tanks for 8 months. Carignan delivers the blue fruit in the wine. Zinfandel brings out the brightness. And the Grenache Noir holds it together, adding a really pretty fruit element to the wine. The Carignan 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 Zinfandel grapes come from Arrowhead, Buck Hill and Wirth Ranch - all practicing non-certified organic farming. The Grenache Noir grapes come from Lake Mendocino Vineyards – located at 1200 feet on the north side of Lake Mendocino. Ricetti, Rosewood and Lake Mendocino Vineyards are all Certified Organic. **Organic!**

90 Points - '19 Wine Enthusiast - "The beautifully fresh and ripe black-cherry and raspberry aromas of this natural-style, light-bodied wine are backed by an earthy touch in the flavors, which are nicely braced by slightly tangy acidity.
The wine is outright fruity and gulpable."

Broc 2017 Fox Hill Nero d'Avola, Mendocino **12/.750L**

100% Nero d'Avola from Fox Hill Vineyard in Mendocino. It's not very well known that there is any Nero d'Avola planted in California but lucky for us there is! From Fox Hill Vineyard near Ukiah, this tastes like classic Nero to me. Fifteen-year-old vines on sandy/sandy loam soils. Mostly destemmed grapes with 10% being held to the side and fermented carbonic maceration in clay vessels, then blended back in. Plum, pepper and spice. An homage to some of the great Nero d'Avola's of Sicily that I use to love drinking while working behind the bar at Terroir in San Francisco.

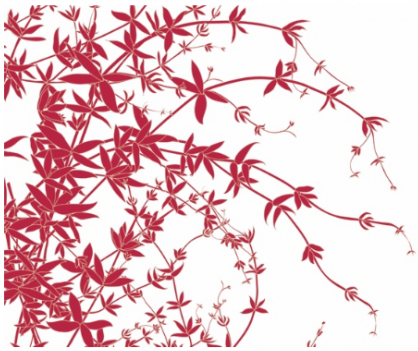
Broc 2017 Concrete Old Vine Carignan, Alexander Valley **12/.750L**

85% Carignan, 10% Alicante, 4% Zinfandel, 1% Palomino from Oat Valley Vineyard in Alexander Valley. We take the whole clusters and transfer them from the bin into our 2 large concrete tanks. The berries remain intact and protected with a constant blanket of C02 until their native yeasts begin to ferment the grape sugars from the inside out. A slow mortification breaks down the color components in the skins, infusing the juice inside the still-unbroken berries with a vibrant red hue. When fully dry, it is pressed back into the concrete vessels for aging. Bottled after 6 months of aging (6 months). This wine shows the amazing depth of flavor from these rugged, ancient vines. Having saved a remarkable ancient vineyard from imminent “Cabernetification”, we continue to nurture its 130+ year-old vines, capturing a character unfound in mere 120-year-old vineyards. An original field-planted block, these Carignan plants are interspersed with Palomino (white variety from Jerez), Zinfandel and Alicante (a rare black-fruited vine that produces some of the darkest juice on the planet). Its decomposed sandy soils make it impossible for the vine-pest phylloxera to survive, leaving these some of the last remaining self-rooted vines in the state.

Broc 2019 ‘Sogi’ Cabernet Pfeffer, Lime Kiln **12/.750L**

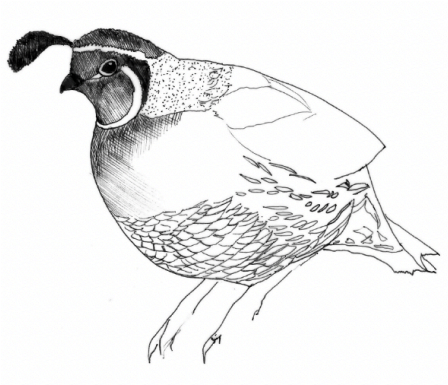
Lime Kiln is located in Cienega Valley just south of Hollister. Enz Vineyard is the only vineyard located in the Lime Kiln AVA. The 40-year-old vines are organic and dry farmed. This is our second vintage working with Cabernet Pfeffer. We know that this varietal tends to have aggressive tannins, so we decided to ferment it using carbonic maceration. It was fermented in concrete, then pressed to neutral French oak barrels to allow the wine to breath. The wine was aged for 9 months. Cabernet Pfeffer is thought to be a child of Cabernet Sauvignon and Trousseau Noir but it is not proven. Some people believe it is Gros Verdot, but no one is certain so that is likely untrue. Dr. Pfeffer was a horticulturist in San Jose who identified the variety and named it! (Pfeffer is also the name for pepper in German). Sogi is a nickname for the area where the vineyard is located in relation to our winery. Broc Cellars is located on 5th and Gilman Street in the Gilman district of Berkeley. The vineyard is located South of Gilman – hence SOGI ! The image is a Sugi – which is a cedar ball in Japan hung outside of sake breweries that we admire on our trips to Japan. We loved the idea of Sogi and Sugi! **Organic!**

Broc 2018 ‘Vine Starr’ Zinfandel, Sonoma County **12/.750L**



Named after VineStarr Brockway, the first of the Brockway family to come to California. Our Vine Starr Zinfandel has been lauded by drinkers and critics alike as a multi-dimensional restrained Zinfandel that re-imagines what you come to expect from the California varietal. Picked at low brix to highlight acidity, nerve, and fruit on the bright-red spectrum of Zinfandel. Essential aromatics of bramble-brush and spice remind us what we're drinking, but the palate, alive with fresh mouth-watering acidity and subtle nuances of fruit are a departure from the expected. Delicacy, finesse - a distilled, pure eau-de-vie focus of flavor has invigorated our fondness for this often less-than-magnificent variety. Inspired by the wines from Beaujolais and Northern Rhone, we harvested early to highlight acidity and fresh fruit. 100% destemmed and fermented in 5-ton stainless steel tanks. Aged for 10 months in neutral French oak barrels. 50/50 blend of Arrowhead and Buck Hill Vineyards, both having volcanic soil and low intervention farming practices using no chemicals or sulfur. **Organic!**

Broc 2019 Grenache Gris, Mendocino **12/.750L**

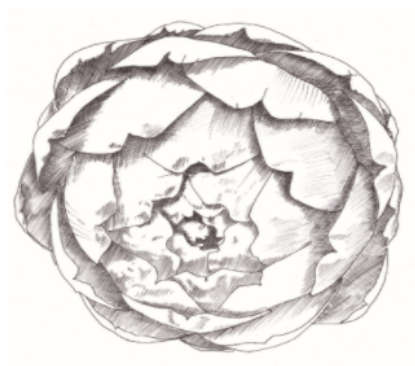


100% Grenache Gris from Gibson Ranch. Gibson Ranch grows 110-year-old Grenache vines. They farm using practices that are in line with Broc's winemaking philosophy – naturally. They do not use any synthetic herbicides, pesticides or fertilizers. As with many old vine vineyards, it looks like some of the vines have mutated. In this case, from Grenache Noir to Grenache Gris. Jumping genes! Soils consist of sand and sandy loam. The Bilbro family farms Gibson Ranch, and we are honored to be making wines from this site. Like the year before, we decided to foot stomp the grapes whole cluster, then left on the skins for a couple hours to macerate. We pressed to tank and the wine was moved to a combination of neutral French oak barrels and stainless-steel tank. No sulphur was added during fermentation, aging or bottling. We love the texture and feel of the wine and believe it shows best unfiltered. The amount of color on the skins of the grapes varies vintage to vintage based on the canopy of the vines throughout the growing season. It's so much fun to see what this wine brings us each year. Sometimes light, other years dark and like this year and last – something in between. **Organic!**

Broc 2019 White Zinfandel, Sonoma Valley and Russian River Valley **12/.750L**

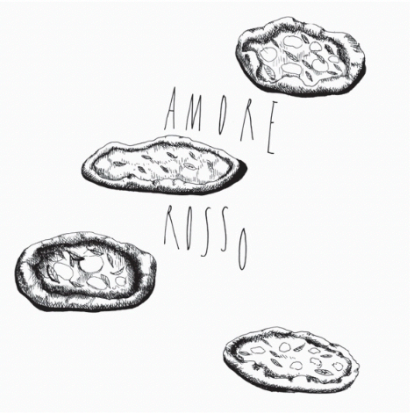
75% White Zinfandel, 25% Trousseau Gris. After a four-year hiatus, our White Zinfandel is back with a new label and surprise addition of Trousseau Gris. The Zinfandel comes from grapes that were first picked on the iron rich soil of Arrowhead Vineyard - the very top part of the vineyard's hill that sees sun all day. They farm using no chemicals, pesticides, herbicides or sulfur. We pick it early, foot stomp whole cluster and left to macerate for 8 hours. Pressed into stainless tank where it fermented for 14 days, then transferred to 2 x 300-gallon totes for 10 months. The Trousseau grapes come from 40-year-old Fannuchi Wood Road Vineyard in the Russian River Valley. Farmed without synthetics or pesticides. The Trousseau Gris was left on the skins for 6 months in 1000-liter sandstone jars. We basket pressed and transferred the juice into sandstone jar to age for another 4 months. Both finished wines tasted great on their own, but when blended together it became something magical. This special release is what makes us excited about this year's upcoming harvest – experimenting with more wines, blends and varieties. **Organic!**

Broc 2019 Amore Bianco, Mendocino County **12/.750L**



100% Tocai Friulano from Fox Hill Vineyard. Fermented on the skins both in sandstone jars and stainless-steel fermenters. The wine in stainless was pressed into neutral French oak barrels to age for 8 months. The wine in sandstone jars was pressed and aged back into the sandstone. This wine is left unfiltered showing its natural texture and special characteristics. For the 2019 vintage we find more subtle, fine tannins, spearmint, bright and awakening acidity. Pineapple rind and grapefruit pith. Such a fun wine to make, drink and pair with artichokes! We hope you enjoy.

Broc 2019 Amore Rosso, Mendocino County **12/.750L**



100% Sangiovese from Fox Hill Vineyard. The vineyard is located between Hopland and Ukiah. The soil is mostly sandstone, with many rocks and pebbles – quartz is everywhere as well. There is no use of synthetics, chemicals, pesticides or herbicides in the vineyard. For 2019, we tried something new. We brought the grapes in whole cluster to ferment in stainless tanks. After 2 weeks, we pressed into a combination of sandstone jars and neutral French oak barrels to age. The Sangiovese comes in each year as one of the most expressive grapes throughout harvest - showing beautiful aromas of cinnamon and clove. Amore Rosso is a play on words with our Love Red - the Italian sister. We wanted to make a chillable, accessible, high acid, natural and food friendly (pizza) wine!