



broc

2014 love white california

VINEYARD NOTES: Grapes for the 2014 “Love White” come from our friend Oscar Ramos’ vineyard, Love Ranch. Located 60 miles south of Yosemite National Park in Madera County at 1,350 feet elevation, it’s not your “normal” Central Valley vineyard. Farmed organically, the soils are made up of granitic schist with little organic matter. Because of this, we lay a large cover crop with the use of some organic fertilizers. Basically this vineyard is minimally farmed. Diurnal temperature changes of 30 to 40 degrees with air movement up and down the Sierra foothill slopes creates a reduced need for spraying and sulfur dusting. For the whites and reds we keep a good 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 lower alcohols below 14%.

WINEMAKER’S NOTES: The grapes were harvested during the third week of August to help preserve the wine's natural acidity. The Roussanne saw brief skin contact before being pressed. Fermented in a 25hL Hungarian oval cask with no SO₂, then racked down to 20 year-old 600L German casks for 6 months. Malolactic fermentation was allowed to happen naturally. Bottled in August to help flesh out this vintage.

WINERY: Broc Cellars wines are natural wines, meaning no inoculated yeast or bacteria is used. We do not add any powdered tannins/enzymes to our wines. A minimal dose of SO₂ is added 4 weeks before bottling. The 2014 Love White is unfinned and filtered.

BLEND: 85% Marsanne/12% Roussanne/3% Viognier

ALC: 13% alcohol

TOTAL PRODUCTION: 1,250 cases