



2023 LOVE RED

THE STORY: 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, fresh and easy drinking with a slight chill. The grapes were harvested early to highlight the fruit and preserve their natural acidity. The Carignan, Grenache and Valdiguie grapes were naturally fermented as a mix of partially destemmed and whole cluster berries and went through partial carbonic maceration in stainless steel. Syrah and Trousseau were destemmed and fermented on its skin for two weeks then gently pressed. All aged in a mix of neutral French oak barrique and stainless steel. It showcases the refreshing side of California red wine.

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

VARIETIES: 73% Carignan, 14% Syrah, 10% Grenache Gris, 2% Valdiguie, 1% Trousseau Noir

LOCATION: CALIFORNIA

FARMING PRACTICES: Organically grown grapes

ALCOHOL: 12.5% | **Free SO2:** <5 ppm | **Total SO2:** 13 ppm

TOTAL PRODUCTION: 800 cases

Broc seeks to bring out the natural expression of the grape in our winemaking. We use organically grown grapes and harvest early for healthier grapes that retain acidity. This often results in lower alcohol wines and lower Brix (sugar content) at harvest, which allows for easier fermentations. All Broc wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make the wine. We add little to no sulphur at bottling depending on the year, wine and style.