



## 2024 GOT GRAPES WHITE

**THE STORY:** Orange Muscat is a fun grape that shows off the best qualities of Muscat with aromatics that are gracefully restrained and aren't too overpowering. After a light footstomp we gently pressed the Orange Muscat into stainless tank to ferment on its native yeasts and develop and age for 5 months. California is one of the few places Orange Muscat is grown and is often presented in a sweeter style, however we choose to make ours dry. We first began working with Orange Muscat from Hartwick Vineyard in Lodi in 2022 and have loved how fresh it tastes. The 2024 final blend of Got Grape White consists of Chardonnay and Chenin Blanc to deliver the best Got Grapes yet - beautiful aromatics, lifted yet precisely balanced. We hope you enjoy!

Got Grapes is our yearly reminder to tug on the thread of curiosity. Our inaugural Got Grapes was a red blend of Valdiguié and Chenin Blanc in 2017! We've embraced the opportunity ever since to have our Got Grapes label showcase blends and single varietals that we think will surprise and delight each vintage.

**FUN FACT:** Orange Muscat's parents are Chasselas x Muscat Blanc and Petite Grain.

**VARIETIES:** 85% Orange Muscat, 12% Chardonnay, 3% Chenin Blanc

**LOCATION:** Hartwick Vineyard - Lodi

**FARMING PRACTICES:** Organically grown grapes

**ALCOHOL:** 11% | Free SO<sub>2</sub>: <2 ppm | Total SO<sub>2</sub>: 8 ppm

**TOTAL PRODUCTION:** 405 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.*