



2023 FOX HILL VERMENTINO

THE STORY: This skin contact Vermentino is a new one for us from Fox Hill Vineyard, our estate in Mendocino. It saw just a kiss of skin contact, which gives the wine a subtle structure that is perfect for lighter meat dishes and hearty pastas. One of our staff members took a sip and declared it “the perfect white wine for pizza!” We couldn’t agree more.

The Vermentino was destemmed and macerated on the skins for two days. We tasted the must daily to monitor the progression of skin contact and pressed it at just the right moment. The Vermentino fermented in stainless tank and then settled in to age in concrete tank for seven months.

TASTING NOTES: Grapefruit, Mandarin, Blood Orange, Lemon Oil, Sea Salt

FUN FACT: The two stones on the label are grinding stones found at Fox Hill that were used by indigenous Americans to grind acorns.

VARIETIES: 100% Vermentino

LOCATION: Fox Hill Vineyard - Mendocino

FARMING PRACTICES: CCOF Certified Organic

ALCOHOL: 12% | **Free SO2:** 0 ppm | **Total SO2:** <5 ppm

TOTAL PRODUCTION: 362 cases

Brocc 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 Brocc 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.