

broc cellars

2007 “Cassia” Grenache, Monterey, California

VARIETAL BLEND: 100% percent Grenache

GRAPE SOURCING: 100% Ventana Vineyard, Monterey AVA

OAK PROGRAM: 10 months on 100% French oak Hogsheads (300L), 1-3 yr old barrels

TOTAL PRODUCTION: 200 cases

*winemaker's notes:*

Shades of peppercorn spice; black, green, pink, and most prominently white, dominate the bouquet and palate of this exuberant, medium-bodied wine. This is a well balanced wine with rustic, Cotes-du-Rhone-like garrigue and dust. It possesses a brilliant medium-garnet color. The shorter barrel aging gives a youthful, fruit forward tenacity to this wine. Flavors of bright red berry fruit, including cherry, strawberry and raspberry, mingle with the peppery spice, and briney dust to create a focused, young, fun wine.

*vintage:*

The 2007 growing season allowed for wonderful balance in our wines. The grapes were allowed to attain physiological maturity through the long cool period of maturation, without losing acidic balance. The picking time for Ventana always seems quite late in the season, but that is due to the cool coastal fog, that keeps the grapes on the vine without becoming overripe.

*vineyard :*

Located in the coolest growing region of California, Ventana Vineyards sits at the foothills of the Santa Lucia Mountains on the West side of Salinas Valley, where the Arroyo Seco River, when it flows, makes its way to meet the Salinas River. The land here is not especially stunning or picturesque, the vineyard is planted on a dried up flood plain, the earth is sandy and dusty, flat, expansive and seemingly unremarkable. But the grapes here produce one of the most distinctive and abundant amounts of peppery spice, that I have ever tasted. The complex combination of pink, green, black and predominantly white peppercorn spice saturates the nose and palate on the incredible Grenache that we source from this vineyard. Because of the coolness, the fruit has a chance to hang on the vine for an extended growing period, allowing it to reach physical maturity at a slower pace, evolving complexity and nuance

*fermentation and aging :*

The grapes for the 2007 Broc Cellars Grenache were picked on November 1st. They were hand picked into small bins in the early morning hours. Our timing is uncanny with these cool regions, seemingly avoiding the disaster of rain by hours or days at the time of harvest. The grapes were crushed into a 4-ton open top wood fermenter, 15% of the grapes were added as whole clusters. A pre-fermentation cold maceration around 45 degrees lasted for 4 days, before the native yeasts finally started to kick in. After the cold soak the must slowly warmed to ambient temperature. Once fermentation commenced, the must was punched down twice per day allowing for a gentler color extraction and oxygen incursion. After 10 months in 1-3 year old 300L Hogsheads, the wine was bottled unfinned, unfiltered.

chris brockway, winemaker

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