



broccellars

2011 CARBONIC CARIGNAN, ALEXANDER VALLEY

WINEMAKER'S NOTES:

This is the third vintage of Carignane from an ancient, 120-year-old vineyard in Alexander Valley. As is the case with similar old vine plantings found in Sonoma and Mendocino, these head trained bush vines are planted on their own roots and farmed without irrigation (dry-farming), a practice that forces the root system to plunge deep into rocky soils in search of water. Advocates of dry-farming believe that it helps build complexity into a wine, and we certainly agree. The 2011 Carbonic Carignane is bursting with vivid red fruit aromas and bright berry flavor. It is rich across the palate, with fine mineral depth and weight. As always, the wine was fermented naturally with indigenous yeasts with no additives. Finished alcohol is 12.8%. 535 cases produced.

VITICULTURAL AREA:

Broc Carignane is grown in Alexander Valley, located in the northern/northeastern corner of Sonoma County. The soils consist of gravelly loam.

WINERY:

All Broc Cellars wines are natural wines, meaning no inoculated yeast or bacteria. We do not add any powdered tannins or enzymes. As with prior vintages, I filled a stainless tank with the Carignane grapes then displaced all the air with CO₂. The CO₂ permeates the grape skin to start an intracellular fermentation, giving the wine higher perceived acidity and berry fruit characteristics with lower tannin. A minimal dose of SO₂ is added 4 weeks before bottling unfinned with light filtration.

VARIETAL BLEND: 100% Carignane

GRAPE SOURCING: Alexander Valley

WINE ANALYSIS: 12.8% alcohol

ELEVAGE: 60% Neutral French Hogheads/40% Concrete

TOTAL PRODUCTION: 535 cases