

**B R E A**

W I N E C O .



## 2023 BREA MARGARITA CABERNET SAUVIGNON

**Winemaker Notes** - This is our eighth vintage making Cabernet Sauvignon from Margarita Vineyard in southern Paso Robles. The intention is for a less oaked, more moderate alcohol Cabernet than what is typical in California from this cooler climate and late ripening site. Margarita Vineyard is a beautiful, off-the-beaten path jewel in Paso with a long growing season. It is located at 1,000 ft. elevation and 15 miles from the Pacific Ocean. Some people may consider this area in California to be “too cool” to fully ripen Cabernet, but we believe it to be the opposite. The maritime climate affords us a longer growing season to help ripen the Cabernet without it being overly ripe. This is a very delicate expression of California Cabernet, with mild tannins in the background from the small berries. There is also a mineral core to this wine, a common thread that you’ll find in many of the wines from this vineyard making it unique. The uplifted seabed and calcareous nature of this vineyard helps to maintain a good balanced acidity in the wine. What is also special to note is that Margarita Vineyard is the southernmost vineyard in the region of Paso Robles and is unique as it’s the only vineyard in the Santa Margarita Ranch AVA.

**Agricultural technique** - Barley is planted as an annual cover crop to reduce soil erosion, increase soil nutrients and prevent the growth of excess weeds. Goat herds are used to provide a low-impact vegetation management. The goats eat, eliminate and digest excess weeds, with the added benefit of generating more nitrogen for enhanced soil fertility. We also use natural seaweed fertilizer to promote soil nutrients and healthy vine growth.

**Blend** - 95% Cabernet Sauvignon | 5% Petite Verdot

**Soil** - Granitic Shale, Uplifted Seabed

**Winemaking** - 100% destemmed

**Aging** - 14 months in neutral French Oak barrels

**Alcohol** - 13.5%

**Production** - 1800 cases

**Vine age** - 25+ years

**Yeasts** - Native

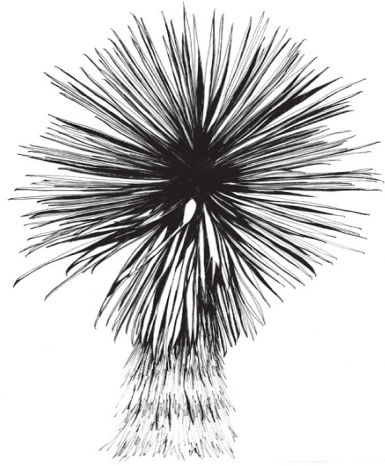
**Filtration** - Cross-flow

**Total Sulphites** - 50 ppm

**Viticulture** - Certified Sustainable

**Vegan** - Yes

*Brea Wine Company is a collaboration between Chris Brockway, winemaker and owner of Broc Cellars, and Tim Elenteny, founder of Elenteny Imports. The wines are made with minimal intervention. Learn more at [www.breawineco.com](http://www.breawineco.com)*



**BREA**  
CABERNET  
SAUVIGNON

## **B R E A | 2021 MARGARITA CABERNET SAUVIGNON**

**Blend:** 100% Cabernet Sauvignon

**Soil:** Granitic Shale, Uplifted Seabed

**Winemaking:** 100% destemmed

**Aging:** 10 months in neutral French Oak barrels

**Alcohol:** 13.5%

**TOTAL PRODUCTION:** 3,800 cases

**Winemaker Notes:** This is our seventh vintage making Cabernet Sauvignon from Margarita Vineyard in southern Paso Robles. The intention is for a less-oaked, more moderately low alcohol Cabernet than what is typical in California from this cooler climate and late ripening site. Margarita Vineyard is a beautiful, off-the-beaten path jewel in Paso with a long growing season. It is located at 1,000 ft. elevation and 15 miles from the Pacific Ocean. Some people may consider this area in California to be “too cool” to fully ripen Cabernet, but we believe it to be the opposite. The maritime climate affords us a longer growing season to help ripen the Cabernet without it being overly ripe. This is a very delicate expression of California Cabernet, with mild tannins in the background from the small berries. There is also a mineral core to this wine, a common thread that you’ll find in many of the wines from this vineyard making it unique. The uplifted seabed and calcareous nature of this vineyard helps to maintain a good balanced acidity in the wine.

# BREA CHARD

## 2023 BREA Chardonnay

<b>VARIETAL</b>	Chardonnay
<b>VINEYARDS</b>	75% Wheeler Vineyard & 25% Kevin Olson Vineyard
<b>FARMING</b>	Certified Organic CCOF
<b>LOCATION</b>	Central Coast
<b>ALCOHOL</b>	12.5%
<b>PRODUCTION</b>	2555 cases

**WINEMAKER NOTES** We picked the fruit at 21-21.5 brix to capture a nice balance of acidity and fruit. It was a much later harvest than the previous vintage due to the late Spring - we picked a full month later than the year before for both vineyards. 2023 was a record wet season from December – March. The grapes went direct to press and the juice was barrel fermented using only native yeasts. The wine aged in neutral French Oak barrels for 7 months and went through full malolactic fermentation, allowing to give this wine a nice balance of depth and acidity.

**VITICULTURAL AREA** Wheeler Vineyard’s Chardonnay was planted in 1974 on elevated gravelly alluvial terrace. It is CCOF organically farmed and part of the Historical Vineyard Society, located in Tres Pinos. Kevin Olson Vineyard is one of the coldest vineyards in California, and that is where we get the nice acid backbone in the wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999 and recently received CCOF Organic certification this year.

<b>Yeasts</b>	Native
<b>Maturation</b>	Neutral French Oak barrique
<b>Filtration</b>	Cross-flow
<b>Total Sulphites</b>	35 parts
<b>Soils</b>	Olson Vineyard - Sandy, Sandy/Loam Wheeler Vineyard - Gravelly alluvial terrace
<b>Vine Age</b>	Olson Vineyard – 25 years & Wheeler Vineyard – 50 years
<b>Vegan</b>	Yes

---

*Brea Wine Company is a collaboration between Chris Brockway, winemaker and owner of Broc Cellars, and Tim Elenteny, owner of TE Imports. The wines are made with minimal intervention.*

*Learn more on our site - [www.breawineco.com](http://www.breawineco.com)*

B R E A  
C H A R D

## 2022 BREA CHARDONNAY

---

**VARIETAL:** CHARDONNAY

**VINEYARDS:** WHEELER VINEYARD + KEVIN OLSON VINEYARD

**LOCATION:** CENTRAL COAST

**ALCOHOL:** 13%

**TOTAL PRODUCTION:** 2300 CASES

**WINEMAKER NOTES:**

We picked the fruit at 20.5 - 21.5 brix to capture a nice balance of acidity and fruit. The grapes went direct to press and the juice was barrel fermented using only native yeasts. The wine aged in neutral French Oak barrels for 6 months and went through full malolactic fermentation. Since we allow the wine to go through full malolactic fermentation, we pick early so it can maintain its natural acidity.

**VITICULTURAL AREA:**

Wheeler Vineyard's Chardonnay was planted in 1977 on elevated gravelly alluvial terrace. It is located in Tres Pinos. Kevin Olson Vineyard is one of the coldest vineyards in California. This is where we get the nice acid backbone in the wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999. Wheeler Vineyard and Kevin Olson Vineyard are organically farmed.

*BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. A minimal dose of SO2 is added 4 weeks before bottling to some wines. Nothing else is added to the wines.*

B R E A  
P I N O T

## 2023 BREA PINOT NOIR

VARIETAL PINOT NOIR

VINEYARD MASSA VINEYARD

LOCATION CENTRAL COAST

ALCOHOL 12.5%

PRODUCTION 232 CASES

**WINEMAKER NOTES** The Pinot Noir was picked on October 12th and was immediately destemmed into stainless steel tank. It was gently pumped over twice daily and macerated on the skins for nearly two weeks. It was pressed back into stainless steel tank, racked off of its gross lees and transferred to barrel. It aged in neutral oak barrique for seven months.

**VITICULTURAL AREA** Massa Vineyard is an 88-acre vineyard sits at 1,500 feet in elevation overlooking the Cachagua region of Carmel Valley. The vines thrive among the loamy, sandy soils, which are dry farmed. The vineyard has been certified organic since 1996 and incorporates water conservation, composting and cover cropping into their farming practices.

Yeasts Native

Maturation Neutral French Oak barrique

Filtration Lenticular

Total Sulphites 20 parts

Soils Gravelly sandy loam

Vine Age 50

Vegan Yes