



presents...

BROC

with **CHRIS BROCKWAY**

WEDNESDAY JUNE 5, 2024 • 4PM - 7PM



Chris Brockway began his career in entertainment editing TV promos, yet a nagging interest in wine led him to pursue a degree in oenology at Fresno State; subsequently, he relocated to the Bay Area and landed a gig making wine under Jeff Cohn and Kent Rosenblum at Rosenblum Cellars.

Today, Chris crafts powerful wines made from California's heritage vines including Zinfandel and Valdiguié, which have been grown sustainably and often biodynamically in Solano County's Green Valley and nearby locations for more than a century. With Broc Cellars, Chris aims to "make wines closer to how they were made in California, maybe 30 to 40 years ago. Throwback wines, in a sense." Hence, grapes are pitchforked whole-cluster into fermentors where fermentation occurs spontaneously and naturally; nothing is added to the juice such as nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents, and all wines are basket pressed, with little or no sulfur used until bottling. We have been longtime supporters of Chris and his pure, unadulterated and graceful wines and cannot wait to join him in sharing the following lineup with all of you!

**THE WINES ARE SERVED AS TWO-OUNCE POURS & 5-OUNCE GLASSES.  
2-OZ FLIGHT: \$25 PER PERSON or \$19 FOR WINE CLUB MEMBERS**

- 2023 Arneis Estate - \$31.50
- 2023 Rosato (Montepulciano) Estate - \$25
- 2022 Red Wine AMORE ROSSO - \$28.50
- 2022 Nero d'Avola Estate - \$31.50
- 2022 Zinfandel Wirth - \$28.50

IF QUANTITIES ALLOW, THE FLIGHT WINES  
WILL BE ON SALE FOR THE EVENING AT 15% OFF RETAIL  
TO THOSE WHO PURCHASE A FLIGHT.

These wines and many others can be found on our website: [www.fpwm.com](http://www.fpwm.com)