

B R E A

W I N E C O .

BREA

CHARD

2020 BREA CHARDONNAY - CENTRAL COAST

VARIETAL: CHARDONNAY

VINEYARDS: EDEN RIFT + KEVIN OLSON VINEYARD

LOCATION: CENTRAL COAST

ALCOHOL: 12%

TOTAL PRODUCTION: 1,509 CASES

WINEMAKER NOTES:

We picked the fruit at 20.5 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 8 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:

Eden Rift Vineyard is located in the Hollister Hills and sits on the San Andreas fault line. It is about 20 miles from Monterey Bay and grows a mix of Dijon clones. The soil is composed of calcareous, granitic limestone, dolomite and mineral rich soils. Kevin Olson Vineyard was planted in 1999 and is one of the coldest vineyards in California. This is where we get the nice acid backbone for this wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. Eden Rift and Kevin Olson Vineyards both farm without the use of pesticides, herbicides or synthetic fertilizers.

BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO₂ is added 4 weeks before bottling to some wines. Produced and bottled in Berkeley, CA.

BREA

PINOT

2019 BREA PINOT NOIR - MONTEREY

VARIETAL: PINOT NOIR

VINEYARDS: SUMIDA SISTERS + LA ESTANCIA VINEYARD

LOCATION: SANTA LUCIA HIGHLANDS

ALCOHOL: 13%

TOTAL PRODUCTION: 818 CASES

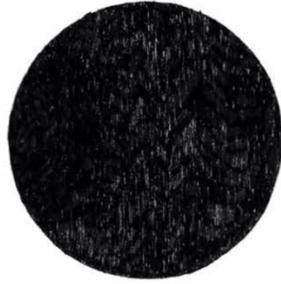
WINEMAKER NOTES:

Picked by the phases of the moon. 100% destemmed into 5-ton open top fermenters. Fermented only using native yeasts and gently pumped over each morning and evening throughout fermentation. Delastage at the beginning and end of fermentation. Aged in neutral French oak 228L and 270L barrels for 10 months.

VITICULTURAL AREA:

Both vineyards are enriched with many of Rudolph Steiner's farming principles to enliven the soil and bring the grapes to life! The La Estancia area generates a regularity of fog at night and through the morning, followed by wind in afternoon. The soil consists of sandy loam and silty soils. The Sumida Sisters Vineyard is located in the historic Santa Lucia Highlands. Erin and Simon Phillips, the current vineyard owners, planted the 8 acres of Pinot Noir in 2010 located below their La Estancia Vineyard. The soil is alluvial and porous consisting of Chualar loam, granite and sandstone -all which provide a nourishing environment for grape vines. Erin brings a fresh approach to farming this vineyard, maintaining balance with a light touch. She believes the essential ingredients to growing tasty grapes are fresh soil, air, water and most importantly, adding loads of love!

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MASSA VINEYARD
2019 CABERNET SAUVIGNON
C A R M E L V A L L E Y

13.5% ALC. 750 ML. VINTED AND BOTTLED BY BREAWINES SALINAS, CA



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN WHO DRINK AND BECOME PREGNANT MAY HAVE CHILDREN WITH BIRTH DEFECTS OR ALCOHOLIC SYNDROME. (2) DRINKING ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS OR CONSUMPTION OF ALCOHOLIC BEVERAGES WHILE DRIVING OR OPERATING MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

BREA WINES | 2019 MASSA CABERNET SAUVIGNON

VARIETAL: 100% Cabernet Sauvignon

VINEYARD: Massa Vineyard

LOCATION: Carmel Valley

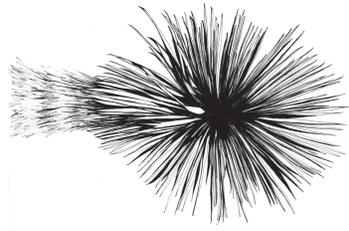
ALCOHOL: 13.5%

CASES PRODUCED: 552 cases

WINEMAKER'S NOTES: The fruit is hand harvested and brought to the winery where it is destemmed and fermented in large open top fermenters by using only native yeast for fermentation. The grapes are then pressed into neutral French oak barrels to age for 16 months.

VITICULTURAL AREA: Massa Vineyard is located overlooking the Cachagua region of Carmel Valley at 1500 ft elevation. The vineyard was planted in 1968 and practices dry farming. The vines thrive growing in loamy, sandy soils. The vineyard has always practiced farming without chemicals, and became certified in 1996. They practice cover cropping, composting, and water conservation. The vineyard does not spray any pesticides, herbicides or synthetic fertilizers. Lady bugs are released to assist in keeping the vine viable and barn owl boxes are placed in the vineyard to attract raptors to help control gophers. Their compost is spread in the middle of the vineyard rows creating healthy, organic vineyard soil. Weeds are controlled by planting cover crops. We are honored to be working with this vineyard.

BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO2 is added 4 weeks before bottling to some wines. Produced and bottled in Salinas, CA.



BREA

CABERNET
SAUVIGNON

2018 MARGARITA VINEYARD PASO ROBLES

13.5% ALC. 750 ML. VINTED AND BOTTLED BY BREA WINE PASO ROBLES, CA

GOVERNMENT WARNING: (1) ACCORDING TO THE CLERICAL GENERAL WOMEN
DEPARTMENT OF HEALTH, EXCESSIVE CONSUMPTION OF ALCOHOLIC BEVERAGES
MAY BE CAUSAL TO FETTER AND DEVELOPMENT OF ADDICTION AND OTHER
HEALTH PROBLEMS. CONTAINS SULFITES



BREA | 2018 MARGARITA CABERNET SAUVIGNON

BLEND: 85% Cabernet Sauvignon, 15% Petite Verdot

SOIL: Granitic Shale, Uplifted Seabed

AGING: 18 months in neutral French Oak barrels

ALCOHOL: 13.5%

TOTAL PRODUCTION: 1500 cases

This is our fifth vintage of Cabernet Sauvignon from Margarita Vineyard in southern Paso Robles. Margarita Vineyard is a beautiful, off-the-beaten path jewel in Paso. 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 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 using spontaneous fermentation, meaning the use only native yeast to spark fermentation. Nothing is added to the wines. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO2, depending on the wine and style. The vineyards we source from use no chemicals, pesticides or herbicides.

>> www.breawineco.com <<



2016 BREA LA ESTANCIA CHARDONNAY | SANTA LUCIA HIGHLANDS

BLEND : 100% Chardonnay

NOSE : Pear Skin, Honeysuckle, Flinty

PALATE : Lemon Rind, Lychee, Salty

SOIL : Chualar Loam with Granite and Sandstone

AGING : 16 months in Austrian Oak puncheons

ALCOHOL : 13%

TOTAL PRODUCTION : 251 cases

La Estancia Vineyard in the historic Santa Lucia Highlands was planted in 1973 by James Harkins, the same year his granddaughter and current vineyard manager, Erin Phillips, was born.

Starting with Chualar loam- the alluvial and porous soil, rich with granite and sandstone, provide a nourishing environment for grape vines and are enriched with many of Rudolph Steiner's farming principles to enliven the soil and bring the grapes to life!

Erin brings a fresh approach to farming this 43-year-old vineyard adding only the lightest touches to maintain balance in the essential ingredients to growing tasty grapes: fresh soil, air, water. Most importantly, she adds loads of love!

In the cellar we used only native yeast fermentation. The Chardonnay was fermented in 1-2 year Austrian Oak barrels to allow the wine to breath and gain texture, and aged in said barrels for 16 months. SO2 was only used once about a month prior to bottling to help the wine retain a sense of freshness and acidity. The wine did go through partial malolactic fermentation