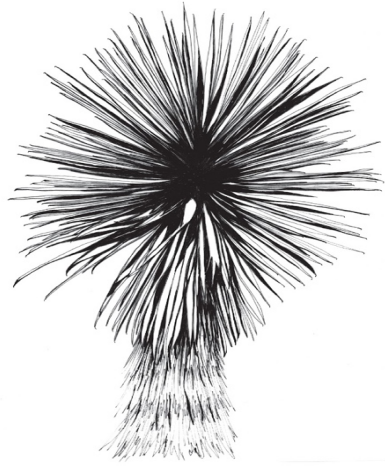


BREA
WINE CO.



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.

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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.

BREA

PINOT

2021 BREA PINOT NOIR - CENTRAL COAST

VARIETAL: PINOT NOIR

VINEYARDS: EDEN RIFT VINEYARD

LOCATION: CENTRAL COAST

ALCOHOL: 13%

TOTAL PRODUCTION: 900 CASES

WINEMAKER NOTES:

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 8 months.

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. The vineyard is farmed 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 S02 is added 4 weeks before bottling to some wines. Produced and bottled in Berkeley, CA.