

BREA WINE CO.

CENTRAL COAST CALIFORNIA



Chris Brockway, also winemaker and owner at Broc Cellars, is a noted California natural wine maker. Chris and Tim Elenteny, the libations logistics master behind Elenteny Imports, are the masterminds behind BREA Wine Company.

They have seen the thirst for site specific, terroir driven, and sustainably farmed wine become the driving force for many avant-garde California winemakers who gravitate toward varieties that flow outside the mainstream. BREA Wine Company seeks to capture this thirst while also bringing the beloved classic varietals Cabernet Sauvignon, Chardonnay, and Pinot Noir into the fold.



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.



The two seek to create wine that is beyond reproach by fostering close relationships with farmers and choosing vineyards known for their high quality grapes. BREA wines are accessible in price and quality, ready to drink now but also suitable for short term aging. The goal is to open minds back up to these classic varietals. There is a reason people have loved them over the years and we want you to be proud to have them on your shelves or serve them by the glass.

WINEMAKER TO WATCH by the **SAN FRANCISCO CHRONICLE**, Winemaker Chris Brockway is known for his interesting, low-alcohol, food-friendly wines.

Winemaker and owner Chris Brockway is a champion of lesser-known varieties from far-flung corners of California. Chenin Blanc, for instance, appears twice in the Broc lineup — as a still wine from Green Valley in Solano County, and as a petillant naturel (a sparkling wine produced in the ancestral method) from Paso Robles.

These wines showcase the individual characters of their places of origin, having been made with a very light hand. Brockway ferments with only indigenous yeast, very little or no sulfur and no other additions. That's all to say that you shouldn't expect rich, highly extracted wines here; they're lighter on their feet, and can lean into territory that adventurers would call character but traditionalists might call slightly funky.



"The more you know about wine, the more you'll want to know about us."

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