

BRONCO

CALIFORNIA WHITE WINE

CREATED BY BRONCO WINE CO.

For wine drinkers craving something mobile, delicious, sustainable, and fun.

Inside is an easy drinking California white wine made from Mediterranean varietals harvested early to preserve freshness, bright acidity, and a crisp, refreshing style.



200 ML Jar - 122mm x 56mm

VINEYARD NOTES

A blend of Pinot Gris, Albariño, Vermentino, and Verdelho sourced from Bronco Estate, organic, and biodynamic vineyards across Lodi and the Central Valley. Diverse soils contribute layered complexity, vibrant freshness, and natural energy.

WINEMAKING NOTES

Harvested early to preserve natural acidity and lower alcohol, then cold-fermented in stainless steel for four weeks. No malolactic fermentation and bottled young to capture freshness, brightness, and varietal expression.

TASTING NOTES

Bright citrus and white peach aromas lead into a vibrant palate with juicy texture, lively acidity, and crisp minerality. Refreshing, balanced, and effortlessly drinkable with a mouthwatering finish.



4 Jar Pack - 14 3/8" L X 9 1/2" W X 5 3/8" T

VARIETALS

56% ALBARIÑO + 20% VERMENTINO
+ 15% PINOT GRIS + 9% VERDELHO

APPELLATION

CALIFORNIA

ALC. BY VOL

11%

RESIDUAL SUGAR

DRY

TOTAL ACIDITY

6.3 G/L

pH

3.25

FERMENTATION

COLD FERMENTED FOR 4 WEEKS
+ STAINLESS STEEL FOR 5 MONTHS

