

Wineries of Berkeley Walk - February 23, 2013

Leader: Keith Skinner

Meeting Place: Corner of 5th and Camellia

Level: Easy \* Pace: Moderate

Description: Wineries in Berkeley? Berkeley has become an urban winery hotspot. Stop for a tasting at each of the three wineries that are spread out across West Berkeley. All the wineries have tasting fees ranging from \$5-\$10 (waived if you make a purchase) so bring at least \$20 with you.

# Berkeley Winery Resource Sheet

## *Wine in Berkeley?*

Winemaking has a long history in Berkeley. The town of Ocean View, later incorporated into Berkeley and renamed West Berkeley, was home to a diverse ethnic mix of residents that included Italian, French, Portuguese and Spanish immigrants. It was a hard drinking, blue collar town that favored beer and hard liquor to other libations but winemaking was common and family vintages often graced the tables of Ocean View's celebrated restaurants.

In 1906, Berkeley imposed a ban on all sales and consumption of alcohol, which undoubtedly resulted in a resurgence of home winemaking, particularly in the rough and tumble west end. During the 1970's, small scale winemaking once again caught fire as Wine and the People and Oak Barrel inspired several new generations of winemakers, many who went on to become professional vintners and/or start wineries of their own. In that the mix was Kermit Lynch who started importing fine and affordable European wines and educating Berkeley palates.

## *The Wineries:*

### **Broc Cellars**

[www.broccellars.com](http://www.broccellars.com)

805 Camelia St. (near 5th St.)

(415) 728-5012 [info@broccellars.com](mailto:info@broccellars.com)

### ***Background***

Broc Cellars was nothing more than an idea not that long ago, about making wines that were "site specific". Where the wines true character came from using only sustainably, organically, or biodynamically grown grapes from areas that most would consider marginal climates. Believing that vineyards develop 'true' character and complexity when they have to struggle to survive. This can come from many different aspects: poor nutrient and water holding capacity, steep slopes, cool temperatures, or from old vines that are dry farmed. In the cellar we try to continue this practice using minimal intervention, in an effort to let the grapes speak for themselves.

We are a 'low wattage' winery in the sense that we have very little modern equipment. Grapes are pitchforked whole-cluster into the fermenters, fermentation is allowed to happen spontaneously, all wines are basket pressed, with little/no sulphur used in our wines until bottling. True asphalt winemaking, in an urban winery. **NOTE: Broc will be moving to the Sharkfin building on Gilman soon and will have a much larger tasting room in the new location.**

### ***Wines***

Rhones like Carignan and Mouvedre, Zinfandel, Cabernet Franc, and assorted whites.

**Skinner's Notes:**

“Very interesting sourcing and selection of grapes. Old world European-style elegance. The 2009 Luna Matta Mouvedre was one of the most intriguing and unusual wines I’ve ever tasted.”

**Tasting Room Hours:**

Saturday & Sunday 1-5 pm

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**Donkey and Goat Winery**

[donkeyandgoat.com](http://donkeyandgoat.com)

1340 5th St. (at Camelia St.)

(510) 868-9174 [tracey@donkeyandgoat.com](mailto:tracey@donkeyandgoat.com)

**Background:**

Donkey & Goat is a family owned and operated winery located in Berkeley California. Tracey & Jared Brandt craft their natural wines from Rhône varietals, Chardonnay and Pinot Noir grown in the Anderson Valley, Mendocino Ridge and the undiscovered El Dorado appellation in the Sierra Foothills. Named one of five "Winemakers to Watch for 2011" by Jon Bonée at the San Francisco Chronicle, Tracey & Jared trained in France, and their maverick winemaking has helped pave the way for the natural wine movement. (see website for more in-depth explanation of production techniques).

**Wines**

White and red Rhones, sparkling Chardonnay.

**Skinner's Notes**

Having sampled early D&G efforts, I was surprised by the quality when I dropped in late last year. I like that many of their wines are sourced in Mendocino County which produces some complex flavors. These wines are the highest priced of all Berkeley offerings, a consequence of their stringent natural processes. Hopefully more exposure will help them to bring those prices down to wallet-friendly levels for some of the wines in their line.

**Tasting Room Hours**

Friday-Sunday 2-6 pm

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## **Urbano Cellars**

[www.urbanocellars.com](http://www.urbanocellars.com)

2323 B Fourth St. (near Bancroft Ave.)

(510) 647-8393 [info@urbanocellars.com](mailto:info@urbanocellars.com)

### ***Background***

Former garage winemakers, Bob Rawson and Fred Dick started Urbano Cellars in 2006 with the desire to produce food friendly wines that possess character and balance, using blends and more unique varietals such as Grenache, Barbera and Sangiovese, Mourvedre and Tempranillo. In addition to traditional bottled wines, they offer a refillable “growler” (1 liter) of their Fourth Street Red and White wines for a very reasonable price.

### ***Wines***

Barbera, Sangiovese, Syrah, Petit Verdot, Rose

### ***Skinner's Notes***

If you're suspicious of the wine-on-tap approach, give Fourth Street Red a try before writing it off. It's very good. I wasn't drawn to the lighter end of their line but the Dry Creek Sangiovese was excellent and the Green Valley Zinfandel from Solano County was surprisingly complex. I was unfamiliar with the Green Valley appellation but they have my attention now.

### ***Tasting Room Hours***

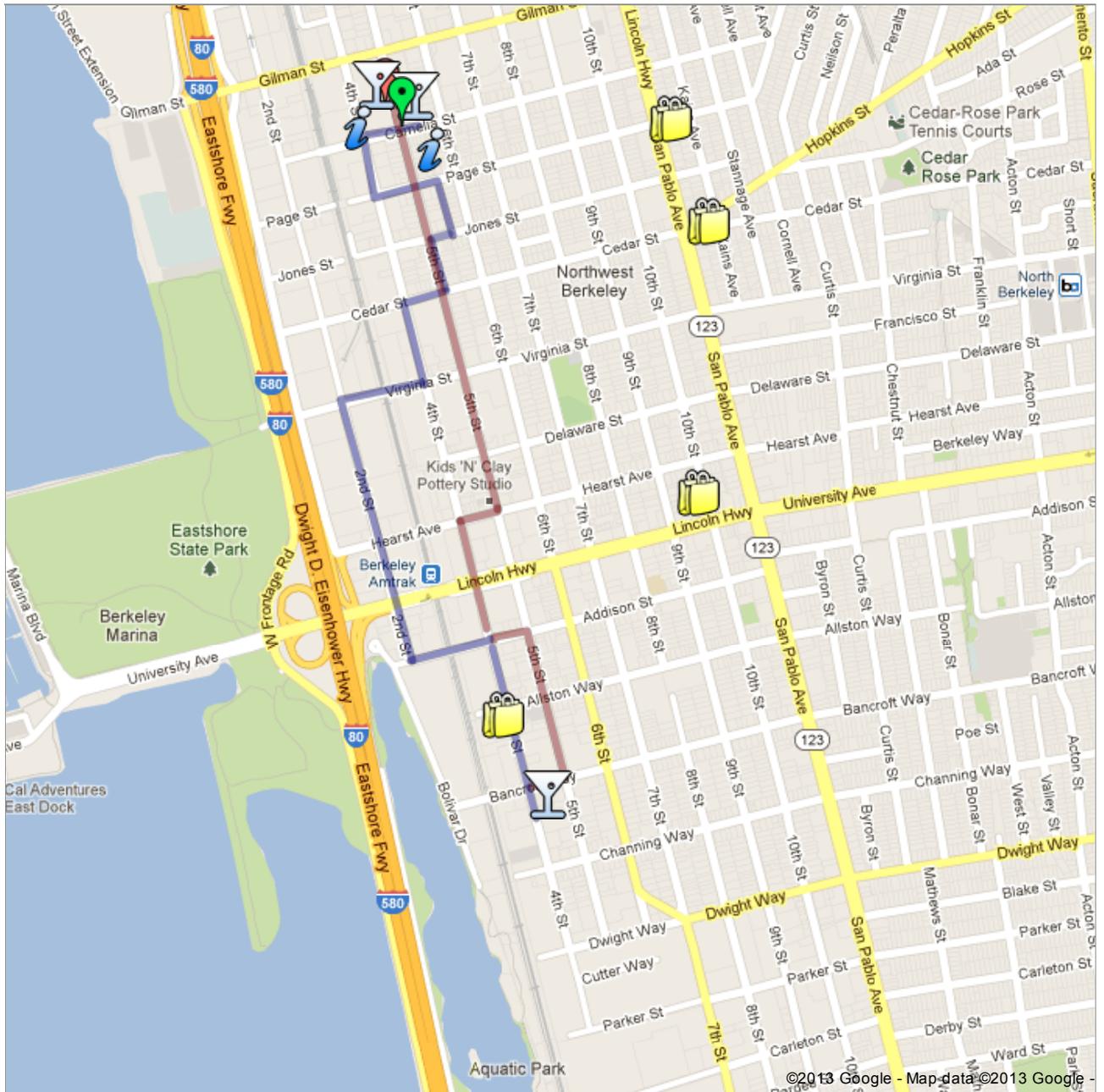
Saturday-Sunday 1-5 pm

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### ***But Wait, There's More...***

This walk included Berkeley vintners but in no way covered all the urban wineries at your disposal in the rest of Alameda County. If you aren't familiar with labels such as Andrew Lane, Rosenblum, Dashe and Tayerle, to name a few, or didn't know that there are tasting rooms in Emeryville, Oakland, and Alameda, then take a look at the [East Bay Vintners Alliance](#) for a full roster of wineries.

Blue line is the southward, outbound route.  
Red line is the northward, inbound route.



### West Berkeley Wine Walk

Blue line is southbound route. Red line is northbound, returning route.

Unlisted · 0 views

Created on Feb 23 · By Keith · Updated 15 minutes ago

Start Walk

Line 4

Line 5

-  Line 6
-  Goat & Donkey Winery
-  Broc Cellars
-  Urbano Cellars
-  Premier Cru Wines
-  Wine.com Retail Outlet
-  Line 9
-  End walk
-  Oak Barrel  
Wine making supplies
-  Line 11
-  Line 12
-  Line 13
-  Line 15
-  Line 16
-  Line 17
-  Kermit Lynch Wines
-  Trumer Pils Brewery
-  Gate 13 Art Gallery