



## **2020 Heintz Vineyard Chardonnay**

*The 2020 Heintz chardonnay is loaded with citrus peel, hints of baked Bartlett pear, and marzipan. White blossom and spice round out a beautiful nose, a preamble to a balanced, medium bodied chardonnay with honeyed citrus and good minerality. This vintage has more roundness and texture than years past, and the palate weight is lovely. A core of acidity brings lift and verve.*

### **Harvest:**

Vintage 2020. What can I say – not the easiest vintage on record. 2019 ended with a dry winter followed by a warm February and March. Budbreak was early, but extended and stretched out, with some uneven timing and variability across Sonoma County. Early budbreak resulted in early bloom, as early as April 24<sup>th</sup> in warmer parts of the Russian River Valley. We saw 1-2 inches of rain in May, a month that alternated between warm and cool weather. Bloom finished up under hot, late May days, and the crop load appeared about average. Sonoma saw more heat in early August, pushing sugar development. Luckily Heintz is nestled in the western edge of the county, with maritime fog buffering the vines from the most extreme heat. This 2020 vintage showcases the Heintz terroir and sense of place that we adore. We picked our 2020 chardonnay on 9/18/2020, about 2 weeks sooner than the 2019 crop. Our Bruliam rows yielded 2.274 tons. The truck sample yielded the following measurements:

°Brix: 23.2

pH: 3.39

TA: 7.2 g/L

### **Fermentation:**

The Heintz chardonnay is hand sorted before being whole cluster pressed on a gentle cycle with a protective layer of dry ice in the press pan. After 24 hours of lees settling, I racked the juice to barrels for fermentation. The juice was fermented in 25% new French oak with VL2. We inoculated for secondary fermentation in barrel, using Viniflora Oenos.

### **Barrel Aging:**

The wine was aged for 11 months in French oak (25% new) from Vicard and Taransaud. The oak balance ranged from once used Taransaud to neutral French oak.

### **Blending:**

Charlie's epic fruit is legendary. No blending.

### **Bottling:**

We bottled this wine on July 22, 2021. The wine was aged in bottle for (gulp!) 3 months prior to our fall 2021 release shipment date.

### **About Bruliam Wines**

Bruliam Wines is a boutique producer of single vineyard premium wines. Established in 2008 by Kerith Overstreet, "Bruliam" is an amalgamation of my three children's names. I strive to craft world class wines that reflect vineyard site and impeccable farming, doing our grower partners proud. Our charitable mandate imbues my work, which is to make something delicious you can enjoy tonight. For more information, please visit us at [www.bruliamwines.com](http://www.bruliamwines.com).