



2021 Heintz Vineyard Chardonnay

This chardonnay sparkles with cool climate terroir. Yellow-gold and brimming with citrus-ness, this chardonnay marries lemon, tangerine, and lime zest dotted with caramel and delicate sprinkles of nutmeg and allspice. This being Charlie's fruit, the acid zips and minerality balances the creamy texture. This just may be our favorite vintage to date.

Vineyard:

Hello October - month of pumpkin spice latte and Charlie's late ripening chardonnay. Charlie's fruit is always the last pick of harvest. Both the 2018 & 2019 vintages were both October picks, so this date isn't unusual for his cool climate site. Seeds looked ripe and flavors were delicious leading up to our pick date.

Harvest:

We hand harvested the fruit for our 2021 Heintz Vineyard chardonnay on 10/1/21. The grapes were hand-sorted before being dumped whole bunch into the bladder press. Our yield measured only 1.8 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 23.5
pH: 3.24
TA: 7.2 g/L

Fermentation:

I whole cluster pressed the 2021 chardonnay using a long, slow press cycle, protecting the juice with plenty of dry ice. I settled the juice for 3 days in a cold tank before racking to barrel for fermentation with VL2 yeast. Once dry, I inoculated this wine for secondary fermentation in barrel using the CH16 oenococcus strain. The wine lived happily in her barrel home until bottling day.

Barrel Aging:

The wine was aged for 10 months in French oak, 50% new from Taransaud and Vicard. The balance is once used and neural oak. Battonage is de rigeur though completion of ML.

Blending:

Charlie's fruit is epic. No blending. And yes, his site was recently recognized and celebrated as one of the top 10 California vineyards for growing chardonnay.

Bottling:

We bottled this wine on August 10, 2022. The wine was aged in bottle for 12 months prior to our fall 2023 release date. It's finished with a gorgeous wax seal. She looks sharp! But yes, she's more work to uncork.

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.