



2022 Late Harvest Viognier

Oh, you're so sweet! Intoxicatingly perfumed, this sweet dessert wine explodes with orange blossoms, white peach, and apricots. Think orange sherbet studded with candied citrus rind and whispers of ginger and cardamom. It's THAT yummy. Since that lovely sweetness is balanced by acid, don't be shy about pairing this beauty alongside your favorite dessert, from cheeses to tarts.

Vineyard:

Every vintage has its challenges. 2022 divided into pre-spike/post-spike, in reference to those triple digit scorchers in early September. Alas, the 2022 harvest will also be remembered as "early, fast, and light." Both factors aided in my pursuit of dessert wine. As much as I adored the 2018 late harvest sauvignon blanc, the 2022 was so short on SB that no grower wanted to hold back a ton for me, even though I play sweet (haha, get it?). Fortunately, a disgruntled winemaker dropped his contract for a few rows of viognier when his fruit got too ripe. His loss is my sweet, sweet gain. "Too ripe?" I told my grower. "No such thing. Hold it for me." And we picked mid-October.

This fruit is sourced from the Robert Young Vineyard in Alexander Valley, family farmed for 6 generations, since 1858.

Harvest:

We hand harvested the fruit for our 2022 late harvest project on 10/13/22. When my colleagues leaned about my designs for dessert, they wanted in, immediately. So, my personal project expanded into 3 way team building, and we split 3.1 tons of fruit. The truck sample yielded the following measurements:

°Brix: 31.4

pH: 4.26

TA: 4.2 g/L

Fermentation:

I whole-bunch pressed the viognier and cold settled the juice for about 24 hours. I divided the juice into barrels and inoculated half with CEG Epernay 2 and half with Fermivin, both strains designed to handle high brix must. Both have low alcohol tolerance, designed for sweet wines reliant on residual sugar. I fermented cold and slow in barrel, halting fermentation around 10 brix. The wine was racked to tank, chilled, and stabilized before returning the sweet wine to barrel for the duration of elevage. Then the real work begins: preventing re-fermentation and losing RS! We did it; this viognier is delicious.

Barrel Aging:

The wine was aged for 10 months in French oak, 50% new from D&J and Damy.

Blending:

No blending! 100% viognier from Robert Young Vineyard in Alexander Valley.

Bottling:

We bottled this wine on July 13, 2023. We aged this wine for 2 months before the fall release. It's young but yummy. I should have held her back for a year. But I was too excited.

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.