



2019 Rockpile Zinfandel

Aromatically luscious with blackberry pie that leaps from the glass, the 2019 Rockpile zin is another sumptuous winner. Oozing with juicy black plum and dark berries, layers of baking spice and warm sandalwood round out each elegant, mouthwatering sip. With a long finish and food friendly juiciness, this zin is a sin, so delicious it's sinful! Balanced and lovely, drink now through 2029.

Harvest:

In our second vintage from the Gloeckner-Turner ranch, we gained an extra week of hang time. 2019 brought Sonoma a cool, wet spring, luckily with rain before flowering, so yields were largely unaffected. Warm weather followed, with even ripening (even for zin!) and great flavor development. It's a cellar worthy vintage, indeed. Our allocation weighed in at 2.6 tons, and the truck sample yielded the following measurements:

°Brix: 25.5
pH: 3.58
TA: 6.4 g/L

Fermentation:

Our 2019 zinfandel was fermented in tank using a yeast strain called RX60, praised for opulence and dark fruits. The wine was drained and pressed on 9/27/19. After 48 hours of tank settling, I racked to barrel. I inoculated for secondary fermentation in barrel, using CH16.

Barrel Aging:

The wine was aged for 16 months in all French oak (50% new) from Nadalie and Radoux. The oak balance ranged from once used to neutral French oak.

Blending:

We love this zin. No blending required!

Bottling:

We bottled this wine on March 1, 2021. The wine was aged in bottle for 7 months prior to our fall 2021 release 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.