



2021 Rockpile Zinfandel

You'll rarely find the words "cinnamon studded blueberry pie" and "restraint" in the same sentence, but rarely do you sip Rockpile zinfandel without contemplating anomalies. "Balanced yet full bodied" and "richly blue fruited yet elegant" are but two more rarities that make my RP zin a myth-buster. Let's add: no residual sugar; French oak; brambly fruit & mocha; long finish; lively yet structured with fine grain tannins. Uncork and trust the terroir.

Vineyard:

The 2021 growing season proved to be a challenging one. Despite paltry rainfall during the 2020-2021 growing season, our zin block looked really healthy. Our rows displayed strong set, although clusters weighed out smaller than "typical" zin bunches from a "typical" vintage (although "typical vintage" is an anachronism). A full canopy and even shoot length belied Mother Nature's treacherous hand, a testament to diligent viticulture. Our 2021 crop showcased healthy fruit with great sun exposure and minimal to no pest pressure.

Harvest:

We hand harvested the fruit for our 2021 Rockpile Zinfandel on 9/6/21, which was about a week sooner than the 2019 crop and about on par with 2018. We hand-sorted and de-stemmed the grapes to 100% whole berry the same day. Our yield measured around 2.5 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 27.9

pH: 3.61

TA: 4.8 g/L

Fermentation:

I fermented the 2021 Rockpile Zinfandel in a stainless-steel tank using RX60 yeast, a reliable fermenter that enhances dark fruit and spice notes while navigating high brix must and warm fermentations with ease. Fermentation progressed at "zin pace," meaning 15 days in tank, which is actually kinda speedy for zin. Temperatures peaked at 84.5 degrees. I drained and pressed on 9/20/21 and inoculated for secondary fermentation in barrel using viniflora CH16.

Barrel Aging:

The wine was aged for 18 months in French oak, 40% new, from Radoux and Nadalie. The oak balance is once used and neutral.

Blending:

Are you kidding? What could we possibly add to make this zin more superlative?

Bottling:

We bottled this wine on February 2, 2023. We aged this wine for 7 months in bottle prior to our fall 2023 release date. Typically, we believe in holding back our wines and sharing them with more bottle age. Sometimes Mother Nature foils my plans.

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.