



2019 Heintz Vineyard Chardonnay

My third vintage from this esteemed vineyard melds the steely acidity of the 2017 vintage with the rounder palate of the 2018, all highlighted by citrus, jasmine, and hints of tropical papaya. The palate tingles with juicy acidity, vibrant lemon curd, and toasted brioche. With a rounded texture and some mid palate heft, this chardonnay finishes long and delicious.

Harvest:

2019 was a mild growing season. Robust winter rains (& some spring rain too) replenished the water table and promoted healthy canopies. Fortunately, the bulk of spring rain preceded flowering, preserving yields. Across Sonoma, spring weather was cool and mild, making for a later harvest than 2018. Warmer days in late September arrived on cue, giving grapes a final push to the finish line. But Charlie's ranch isn't cookie cutter Sonoma County. Always, morning fog and a heavy marine layer mean slow sugar accumulation and awesome acidity. This is the Heintz terroir and sense of place that we adore. We picked our 2019 chardonnay on 10/3/19. Our Bruliam rows yielded 2.7 tons. The truck sample yielded the following measurements:

°Brix: 22.2
pH: 3.27
TA: 8.2 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 40% new French oak with VL2 yeast and redistributed to 25% new oak at dryness. 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 August 9, 2020. The wine was aged in bottle for (gulp!) 3 months prior to our fall 2020 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 my 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.