



## 2019 Rosé of Pinot Noir, Sonoma County

*The 2019 rose of pinot noir is a fetching, pale pink beauty with confectionary aromatic notes and pleasing “mélange de fruits\*” character. White strawberry, gooseberry, and plenty of tangerine and pink grapefruit enliven the palate. The 2019 rose is a bit rounder on the palate than last year’s iteration with greater aromatic lift. Easy drinking, as always, but versatile too, this rose will be your go-to vino for sunny days. Drink now.*

*\*Melange de fruits reflects Brian’s and my disagreement on the following aromatic notes: stone fruit, tutti frutti, fruity candies, citrus, pink grapefruit gummies, & “white fruit” like gooseberry, which Brian thinks is pretentious or “white nectarine” which nobody can identify anyway*

### Vineyard:

Just as in previous vintages, the 2019 rose is a blend of pinot noir from our Sonoma vineyard partners. This year, the rose was fermented in two rounds, (almost) entirely in stainless steel. Post fermentation, 80% was aged in neutral French oak while 20% remained in stainless steel. As always, the Bruliam rose is a saignee, created by “bleeding off” pinot juice from our primary fruit lots, during and just after grape sorting. This year, we (again) absconded with additional Sonoma County saignee from our colleagues, to satisfy the rose roar. The 2019 rose is a blend of 3 separate fermentation lots, “crashed” into two. The fruit was harvested between 9/14/19 and 9/26/19. Ferments lasted between 9 and 12 days (not counting the “crash,” combining a few juice lots in one tank). The juice was fermented with Actiflore rose yeast. Our 2019 Sonoma County cuvee is the combination of all three fermented rose lots.

### Harvest:

The fruit for our 2019 rosé blend hails from across our different Sonoma County vineyard sites. The following data is from the first juice lot, sampled on 9/17/19.

°Brix: 23.8  
pH: 3.44  
TA: 5.7 g/L

### Fermentation:

Slow, cool fermentation in the barrel room is de rigeur for developing robust aromatics. Temperatures hovered in the high sixties for most of fermentation, with a rare spike of 72 following exponential phase. Before bottling, the rose was cross flow filtered for sparkling clarity and stabilized for heat and cold.

### Post Fermentation Aging:

The wine was aged for 5 months in stainless steel and neutral oak prior to bottling.

### Blending:

Our 2019 rose is a blend of Russian River Valley and Sonoma Coast pinot noir.

### Bottling:

We bottled this wine on January 23, 2020. On 1/24/20, my besties helped me apply each sparkly, pink wax dollop by hand. My dad got shafted; he re-loaded the pallets. Clearly he didn’t want to wax & gossip. The wine is aged in bottle until consumed.

### About Bruliam Wines

Bruliam Wines is a boutique producer of single vineyard premium wines. Established in 2008 by Kerith and Brian Overstreet, “Bruliam” is an amalgamation of our three children’s names. We strive to craft world class wines that reflect vineyard site and impeccable farming, doing our grower partners proud. Our charitable mandate imbues our work, which is to make something delicious you can enjoy tonight. For more information, please visit us at [www.bruliamwines.com](http://www.bruliamwines.com).