



2021 Rosé of Pinot Noir, Sonoma County

The 2021 rose of pinot noir leaps from your glass, dazzling with passion fruit, white nectarine, tangerine, and zippy ruby grapefruit. If I say watermelon jolly rancher candy, you might say sweet/tart tropical notes. Tomato/toh-mah-toh. Rose/brose/breezy all day. Paying homage to the classic Provence-style rose, the 2021 is juicy, balanced, and perfect for pairing with your spring and summertime favorites, from BBQ's to backyard soirees to pool parties. This rose is festive, fun, and delicious. You'll be hard pressed to stockpile a bottle for Thanksgiving. Just don't tell your spouse where you hid it.

Vineyard:

The 2021 rose of pinot noir is a composite of pinot noir juice sourced from our own fruit and our Sonoma County winery partners. It's a saignee technique, meaning it's the same premium juice as our single vineyard pinots (i.e. "the good stuff"). The 2021 vintage is a cuvee of two separate fermentations, one initiated 9/2/21 and the other 9/16/21. I determine rose fermentation kinetics by betting how much juice I can accumulate simultaneously. I try to consolidate as much juice as I can before kicking off a tank with yeast. (The vintage of 9 separate smaller fermentations was a "never-again"). In fact, prior to fermentation with X16 yeast, I held the juice cold, cold, cold in tank, mixing daily with dry ice, using the Provence stabulation technique to build up aromatic precursors. Of the 2 lots, the second tank fermented especially long, slow, and cool, wrapping up in early October. Keeping fermentation temperatures 55-65 really augments the aromatics. This is a pretty vintage.

Harvest:

The fruit for our 2021 rosé blend hails from our fruit as well as vineyards sourced by our Sonoma County neighbors, winery partners and pals. The following data is from the first rose lot, sampled 9/7/21.

°Brix: 26

pH: 3.47

TA: 5.5 g/L

Fermentation:

Slow, cool fermentation in the barrel room is de rigeur for developing robust aromatics. Temperatures hovered in the high 50's for most of fermentation. The rose was heat stabilized in tank before racking to (neutral) barrels. Prior to bottling, we cross flow filter for sparkling clarity and cold stabilize to prevent crystals ("wine diamonds").

Post Fermentation Aging:

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

Blending:

Our 2021 rose of pinot noir is a cuvee of excellent pinot noir juice from our Sonoma winery partners.

Bottling:

We bottled this wine on January 21, 2022. The weekend of 1/22/22- 1/23/22, I topped each bottle with a sparkly, pink wax dollop. 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 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.