

# 2018 Late Harvest Sauvignon Blanc, Russian River Valley

Perfumed lemon blossom, guava, ripe stone fruit, and exotic tropical notes burst from the glass. Daintily sweet but never cloying, this baby begs to play nice with anything citrus, a graham cracker crust, glazed fruit, or whipped ricotta. This is a delicate dessert wine, with an acidic lift that shines with food. The palate is rich, with a mellow viscosity and a long, long finish. The tropical fruit and exotic spices linger. Personally, I'd pair this stunner alongside a crunchy almond biscotti.

#### Vineyard:

The fruit for our late harvest sauvignon blank is from Bucher Vineyards in the Russian River Valley. Nestled behind a ridge and over a gentle swale, this gem of a vineyard is like a secret garden. The vines are mature and so flavorful.

Since crafting a dessert wine has long topped my professional bucket list, I had lots of fun ideas for this wine. I tried to convince John to pick the first 10 vines from each row. He thinks I'm whack-o. But man, this fruit is tasty. Before picking, we held out for some dehydration and intensity of flavor.

#### Harvest:

My sampling notes exclaim "guava!" and "bursting!" Good stuff. We picked on 10/18/18 with these measurements taken after 24 hours of skin contact.
"Brix: 28.1 | pH: 3.59 | TA: 4.4 g/L

#### Fermentation:

A slow, cool fermentation in the barrel room fostered robust aromatics and allowed precise control of sugar. I used M1 yeast, specifically designed for dessert wines. Even with inoculation, this juice took nearly a week to start fermenting. Fermentation slowed around 7 brix, and then I arrested fermentation. I racked the juice to oak barrels after a week in the cold tank. Residual sugar is 86 g/L, which is around 6.5°brix.

## Blending:

The 2018 LHSB is 100% Bucher Estate Sauvignon Blanc, Russian River Valley.

### Aging & Bottling:

The wine was aged for 5 months in French oak prior to bottling. We bottled on February 6, 2019.

#### **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.