



2012 Sonoma County Rose

Wild alpine strawberry and sun kissed melon make this vibrant rose the perfect summertime sipper. Drink from Memorial Day 2013 through Labor Day 2013. Salut!

Vineyard:

The Bruliam rosé is a labor of love for us. It's a total pain in the ass for the harvest interns. It's made from a bleed off of pinot juice after 24 hours of skin contact. In other words, we use a little bit of juice from a couple different sites and ferment them individually, each on its own timetable. Sometimes it's fermented in a single 75 gallon stainless steel keg. That's easy. Other times it's in two mini 15 gallons kegs. That's the pain in the ass part. The 2012 iteration is an admixture of Russian River Valley and Sonoma Coast fruit.

Harvest:

The fruit for our 2012 rosé blend hails from our home ranch, Torrey Hill and from Gap's Crown. The following samples are the juice samples after 24 hours of skin contact.

°Brix: 24.2 (RRV)/26.4 (SC)

pH: 3.34 (RRV)/3.52 (SC)

TA: 6.81 g/L (RRV)/5.68 g/L (SC)

Fermentation:

The rose is a slow, cool fermentation in the barrel room. The rose juice is inoculated with VIN13 yeast and fermented in 100% stainless steel. There is no secondary fermentation. Before bottling, the rose is gently fined for clarity.

Post Fermentation Aging:

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

Blending:

Our 2012 rose is a blend of Russian River Valley and Sonoma Coast fruit.

Bottling:

We bottled this wine on February 6, 2013. The wine was aged in bottle for three months prior to our 2013 release date.

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 and use 100% of our profits to support charitable endeavors. Since our 2008 inception, Bruliam has donated to over 45 unique, charitable organizations selected by our followers through our "Bruliam Brigade" program. We've extensively documented our start-up and on-going growth on our blog. For more information, please visit us at www.bruliamwines.com.