



2017 Heintz Vineyard Chardonnay

*If you want a butterball, buy a turkey. If you want “Cougar Juice,” try Napa (DOH!). Lemon peel, citrus blossom, and hints of white flowers suffuse this linear and zesty chardonnay. Bright acid imbues a zippy lift, making this vino food friendly and versatile. But don’t be fooled by adjectives like “lean.” This chardonnay showcases roundness on the palate and textural fullness. Each vibrant mouthful of heavenly citrus keeps you yearning for more. Drink now through 2024.**

**Drink “now” does not mean literally now, as in the day your release arrives in the mail. Patience is a virtue; I lack it altogether.*

Harvest:

At first we welcomed the January rain. We still needed it after the '15 drought. Then it rained a lot. When our old oak tree topped down, we cursed Mother Nature. After April, the rains stopped. Kaput. Groundwater was saturated, and canopies looked robust. Everything sparkled green. Only we wilted, as we faced summer heat spikes that felt unseasonably brutal, like temps peaking well over 100 on Father's Day weekend. Another Labor Day heat spike gave me angina. But if you're patient, healthy vines will recalibrate their sugar and recover after the worst heat abates. We picked on 9/9/17, pilfering our 1.29 tons from a Famous Guy's organically farmed block. The truck sample yielded the following measurements:

°Brix: 21.6

pH: 3.36

TA: 7.9 g/L

Fermentation:

I made this chardonnay in an oxidative style. The hand-sorted clusters were crushed very gently before pressing, to extract that extra bit of flavor and texture from the skins. The wine was drained into a tank with plenty of headspace and exposure to air. 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 30% 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 (30% new) from Vicard. 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, 2018. The wine was aged in bottle for (gulp!) 2 months prior to our fall 2018 release shipment 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 (**BR**uno, **LIL**y, **AM**elia). We craft world class wines and practice a strong charitable mandate. Since our 2008 inception, Bruliam has donated to over 70 unique, charitable organizations selected by our mailing list members and restaurant partners. We've extensively documented our start-up and on-going growth on our blog. For more information, please visit us at www.bruliamwines.com.