



2018 Heintz Vineyard Chardonnay
*Meyer lemon curd wafts above that distinctive, vineyard specific “Heintz-y-ness” that makes Charlie’s terroir so special. This clean, bright chardonnay tastes like lemonhead candies dusted with the minerality of river rock. Although focused and zippy, the 2018 has more roundness on the palate. We’re proud to invoke a chardonnay style that aspires to be a “California Montrachet.” 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:

Mild August temperatures with morning fog and a heavy marine layer extended ripening and developed flavors. Far west, out in Charlie Heintz’ territory, days were slightly cooler secondary to coastal upswelling. Across the board, 2018 proved to be high acid vintage, terrific for aging potential and bright palate lift. We picked our 2018 chardonnay on 10/9/18, a full month after the 2017 pick. Even with an extra month, pH was lower and acid higher than 2017! Our Bruliam rows yielded 1.6 tons. The truck sample yielded the following measurements:

°Brix: 23.1
pH: 3.23
TA: 8.3 g/L

Fermentation:

I treated the 2018 chardonnay with extra care, using a gentle press cycle and plenty of dry ice in the press pan. After 24 hours of lees settling, I racked the juice to barrels for fermentation. The juice was fermented in 30% new French oak with VL2 yeast and redistributed to 40% 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 (40% new) from Vicard and Taransaud. 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, 2019. The wine was aged in bottle for (gulp!) 3 months prior to our fall 2019 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**ly, **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.