



The 2010 Rockpile Rocky Ridge Vineyard Zinfandel showcases ripe raspberries, cola, spice, and wild berry brambles. Sweet tobacco and cocoa powder add complexity. Bright berry flavors linger throughout a long, long smooth finish. The round, supple tannins and concentrated flavors speak to the specificity of the Rockpile terroir. This juicy zinfandel demonstrates elegance and balance. Enjoy it with grilled meats and robust braises. Drink now through 2017.

Harvest:

2010 was a notoriously difficult growing season in Sonoma County. A record cold summer forced growers to cut back canopies, and an unanticipated August heat snap burned any overexposed fruit. Yields were 10-15% below average. A second heat spike in late September further concentrated sugar and flavors. Our Rockpile block is inherently stressed, low yielding and dry farmed, even before Mother Nature wields her hand. Luckily, at Swale block, the elevation, microclimate, and Pacific maritime breezes mitigated the extreme heat hammering the valley floor. The greatest impact of 2010 was to yield. Our Swale block yielded only 1.02 tons, about 30% below average. Our Rockpile fruit was hand-harvested on October 3, 2010, and then hand sorted and de-stemmed to 100% whole berry the same day. The truck sample yielded the following measurements:

°Brix: 26.2

pH: 3.5

TA: 9.3 g/L

Fermentation:

We followed a three day cold soak protocol with inoculation for primary fermentation on day #3 (October 5, 2010). We added tartaric acid in DI water in conjunction with the yeast. Fermentation was quick and uneventful. The dry wine was drained from macrobin to tank on October 13, 2010. It was pressed and barreled down on October 14, 2010. We inoculated for secondary fermentation in barrel.

Barrel Aging:

The wine was aged for 16 months in 33% new Seguin Moreau French-American hybrid oak barrels.

Blending:

Swale block is planted entirely to St. Peter's Church, a California heritage clone. Less than 5% Rockpile petite sirah was blended for complexity, body, and color.

Bottling:

We bottled this wine on February 9, 2012. The wine was aged in bottle for four months prior to our June 2, 2012 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 50 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.