

2013 Rockpile Zinfandel

This beautifully balanced zinfandel hits all the right notes - ripe dark fruit, a long finish, and a solid core of acid. Plum, spice, and hints of cassis sing alongside minerality and brambles that speak to a Rockpile heritage. This is easy to drink now – perhaps too easy. The tannins are so soft and drinkable that we dare you to cellar this beauty. Drink now through 2024.

Harvest:

The 2013 swale block yield was more consistent with historical data, weighing 2.054 tons. We harvested the grapes on September 24, 2013. Our Rockpile fruit is hand-harvested, hand sorted and de-stemmed to 100% whole berry the same day. The truck sample yielded the following measurements:

°Brix: 22.8/26.1 (9/20/13)*

pH: 3.48/3.62*

TA: 6.0 g/L and 6.5 g/L*

*This data was measured on 9/20/13, the day before it rained. We let the vineyard dry out for least 48 hours prior to harvest. Consider this a "divine" water addition.

Fermentation:

Our zinfandel follows a three-day cold soak protocol with inoculation for primary fermentation on day #3 (September 26, 2013). The tonnage was split between two small bins, allowing for layered complexity with different yeast strains. I used the Rockpile yeast (RP15) and a submerged cap in one bin and AMH in the other. AMH has much slower fermentation kinetics and can impart beautiful spice notes. The submerged cap technique maximized skin contact during the log phase of fermentation. The dry wine was drained, pressed, and barreled down on October 6, 2013. We inoculated for secondary fermentation in barrel.

Barrel Aging:

The wine was aged for 16 months in all French oak (40% new) from Nadalie and Radoux.

Blending:

Swale block is planted entirely St. Peter's Church California heritage clone. The 2013 vintage is 100% our Rockpile zinfandel.

Bottling:

We bottled this wine on February 25, 2015. The wine was aged in bottle for 8 months prior to our fall 2015 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 (BRuno, Llly, AMelia). 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.