



## 2014 Sonoma County Rose

*Must we really re-write tasting notes for the 2014 rose?! It's rose. It's got strawberry and hints of red fruit. It's yummy enough to gulp. There's enough acid to pair against your favorite triple cream brie or gooey unpasteurized delight. But since a fraction was fermented in neutral oak, you can slurp this alongside salmon or chicken. We love it best as the "first course." Finish your rose at the BBQ, while you cook dinner. "Porch pounder" sounds un-classy; luckily the sparkly wax dollop on the cork shouts "this is money." Drink now!*

### 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 by "bleeding off" pinot juice after 24 hours of skin contact. In other words, I accumulate small volumes of juice from a number of our Sonoma County sites and practice a long, cold, slow fermentation. I keep adding in more juice as the lots allow. This year I fermented two separate lots. The first was a 75 gallon stainless steel keg. I started 9/13/13 and finished with dry rose 10/10/13. That's pretty slow. The second lot, in a neutral barrel fermented between 10/11/13 and 10/22/13. Then I combined the results.

### Harvest:

The fruit for our 2013 rosé blend hails from our different Sonoma County vineyard sites. The following sample is from the very first bleed on 9/13/13, after 24 hours of skin contact.

°Brix: 26.5

pH: 3.4-ish

TA: 4.5 g/L-ish (I was too cheap to justify more labs for rose).

### Fermentation:

The rose is a slow, cool fermentation in the barrel room. The rose juice is inoculated with fancy yeast from Bandol, France and fermented in a mix of 100% stainless steel and neutral oak. There is partial secondary fermentation. Before bottling, the rose is cross flow filtered for gorgeous clarity.

### Post Fermentation Aging:

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

### Blending:

Our 2013 rose is a blend of Russian River Valley and Sonoma Coast fruit.

### Bottling:

We bottled this wine on February 25, 2015. The wine was aged in bottle for a month prior to our 2015 release date. We couldn't wait.

### 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 65 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](http://www.bruliamwines.com).