



2016 Rosé of Pinot Noir, Sonoma County

Here we go again, writing up tasting notes for a wine so slurp-able and darned yummy we dare you to finish this paragraph before refilling your glass. Candied grapefruit! Strawberry! Smooth finish! Bright verve! The 2016 is great enough to gulp but will stand strong alongside salmon or chicken. The acid will elevate a cheese platter, and you know, we won't judge if you down a second bottle the same night. And with lower alcohol than the 2015, you know you can. "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 me. It's a total pain in the ass for our harvest interns. It's made by "bleeding off" pinot juice from our primary fermentation tanks. Following the success of 2015's rose vintage, I stuck with last year's program. However this year, I bled off every juice lot as soon as I dumped the berries to tank. And again, the interns whined. This year I fermented multiple, separate lots (4) between 9/5/16 and 9/21/16, in a mixture of stainless steel and neutral oak. I used M83 yeast from Provence in each lot, and all four lots were combined in the 2016 Sonoma County cuvee.

Harvest:

The fruit for our 2016 rosé blend hails from our different Sonoma County vineyard sites. The following sample is from the very first bleed on 9/5/16.

°Brix: 23.3- ish

pH: 3.4-ish

TA: 6-7 g/L-ish (I was too cheap to justify more labs for rose).

Fermentation:

Slow, cool fermentation in the barrel room is de rigeur for developing robust aromatics. The rose juice is inoculated with fancy yeast from Bandol, France and fermented in a mix of stainless steel and neutral oak. There is partial secondary fermentation in the barrel-fermented lots. Before bottling, the rose is cross flow filtered for sparkling clarity.

Post Fermentation Aging:

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

Blending:

Our 2016 rose is a blend of Russian River Valley and Sonoma Coast fruit.

Bottling:

We bottled this wine on February 10, 2017. The wine was aged in bottle until consumed by thirsty rose drinkers.

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 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.