



2017 Rosé of Pinot Noir, Sonoma County

Yup, the new label, sexy glass and sweet packaging look great. But we promise this pale pink stunner is as delicious as she is pretty. Lifted aromatics of pink grapefruit, white alpine strawberries, and citrus blossom leap from the glass. The palate presents an irresistible yin/yang of juicy, mouthwatering acidity against a dollop of candied, ripe fruit. Full of energetic verve and bright flavor, this rose will stand tall besides charcuterie, cheese platters, and even pork or salmon. Also plays well with chlorine and sea water. Drink now- at the pool, at the beach, or while hangin' out beside the BBQ.

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. As in years past, we bleed juice off of every lot, as soon as we dump to tank. This year, we even absconded with Russian River Valley pinot saignee from our colleagues, because we wanted more, more, MORE! The 2017 rose is a blend of 6 separate fermentation lots, harvested between 9/6/17 and 9/30/17. Ferments lasted between 5 and 21 days. We used two different yeasts, Sensy and M83, fermenting in a mix of neutral oak and stainless steel. In the end, all six lots were combined to craft the 2017 Sonoma County cuvee.

Harvest:

The fruit for our 2017 rosé blend hails from our different Sonoma County vineyard sites. The following sample is from one of the middle lots, harvested on 9/19/17.

°Brix: 23.4

pH: 3.41

TA: 4.7 g/L

Fermentation:

Slow, cool fermentation in the barrel room is de rigeur for developing robust aromatics. The rose juice is inoculated with either fancy yeast from Bandol, France (M83) or another French rose yeast called "Sensy." It's 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 2017 rose is a blend of Russian River Valley and Sonoma Coast fruit.

Bottling:

We bottled this wine on February 26, 2017. My dad helped me apply each sparkly, pink wax dollop by hand. After about 90 minutes, he started to complain. The wine was aged in bottle until consumed by you.

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 that reflect vineyard site and impeccable farming, doing our grower partners proud. Our charitable mandate imbues our work, which is to make something delicious you can enjoy tonight. For more information, please visit us at www.bruliamwines.com.