



The 2009 Rockpile Rocky Ridge Vineyard Zinfandel balances brambly dark fruit and plum with sweet tobacco, black licorice, cocoa, and dried herbs. The mouth coating, velvety tannins create a luscious, long finish. This deep purple zinfandel beautifully expresses its Rockpile terroir with spectacular structure, layered complexity, and balance. It's the perfect yin-yang of dark berries and savory spices. Enjoy it with grilled foods. Drink now through 2016.

\$35/bottle

Harvest:

The 2009 growing season offered above average tonnage for our low yielding, dry farmed "swale" block. We rescued this spectacular fruit from another winery's breached contract and have been blessed to work with Rocky Ridge grower Chris Mauritson ever since. Our Rockpile fruit was hand harvested on September 29, 2009, just before the onslaught of October rains. It was hand sorted and de-stemmed to 100% whole berry the same day. At harvest, we recorded the following measurements:

°Brix: 29.0

pH: 3.57

TA: 7.20

Fermentation:

On October 1, 2009, following a 3-day cold soak, we inoculated the must with proprietary Rockpile yeast. Following a protracted fermentation, the wine was pressed off-dry to complete primary fermentation and malolactic conversion in barrel.

Barrel Aging:

The wine was aged for 15 months in a combination of new Seguin Moreau French-American hybrid barrels with seasoned and neutral French oak.

Blending:

The 2009 bottling is blended with <5% Rockpile petite sirah. Swale block is a single clonal selection planted to St. Peter's Church, a California heritage clone sourced from an old parish property.

Bottling:

We bottled this wine on January 21, 2011. The wine was bottle aged for four months preceding our May 2011 release date.

About Bruliam Wines

Bruliam Wines is a boutique producer of ultra premium single vineyard wines. Established in 2008 by San Diego residents Kerith and Brian Overstreet, Bruliam's wines have already garnered critical acclaim and commercial success. Bruliam sources its fruit from California's finest vineyards, selecting only low-yield, hand harvested, and hand sorted grapes that fully express the terroir of each unique growing region. The Overstreets' established Bruliam with the mandate to give 100% of the profits to charity. Since its inception, Bruliam has made donations to over 30 charities selected by our fans and supporters. Winemaker Kerith Overstreet is a triple-threat: mom to three young children, medical doctor, and accomplished female winemaker. Leaving her medical career behind to pursue her passion for winemaking, Kerith completed her enology courses at UC Davis and has crafted all of Bruliam's wines since 2008.