



2018 Gap's Crown Vineyard Pinot Noir

Intensely hued and brimming with black cherries and crème de framboise, the 2018 Gap's Crown is all that, a sun-kissed California pinot noir! Ripe cherries and juicy berries burst on the palate with hints of nutmeg and star anise. Cellar-worthy with great acidity and structured tannins, this vintage will be a crowd pleaser for years to come.

Vineyard:

2018 provided an ideal growing environment for coastal pinot noir, temperate without blistering heat. Average temperatures were below average, especially as compared to 2017. An ample marine layer and cloud cover resulted in lower and slower accumulated degree days. As a result, harvest lagged 7-10 days behind the warmer vintages we've appropriated as "the new normal" here in Sonoma County. In the winery, this cooler vintage is characterized by slightly lower sugars and of course, higher acid with lower pH. And we like that! At the crusher, I continued my low-sulfur winemaking regimen, again adding a beneficial, non-Saccharomyces yeast blend as an alternative to sulfur. It's cool; you can ask me about it.

Harvest:

The fruit for our 2018 Gap's Crown Vineyard Pinot Noir was hand harvested on September 9, 2018, close to 2 weeks later than our 2017 crop. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation weighed in at 2.8 tons, split between clone Dijon 115 and clone 777. The truck sample yielded the following measurements:

°Brix: 23.8

pH: 3.26

TA: 5.9 g/L

Fermentation:

This harvest data is consistent with the vintage- a cooler, higher acid year. Once in the winery, our 2018 Gap's Crown fruit followed an ideal fermentation curve. After a five-day cold soak, the must measured 24.9 brix, and I inoculated with RC 212, known for clean, berry-driven aromatics. Following a typical fermentation curve to dryness, this wine was drained and pressed on 9/29/18. Once dry, the wine was inoculated for secondary fermentation using Oenococcus Oeni Viniflora CH16.

Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Vicard and Francois Freres. The balance includes once and twice used French oak from Vicard and Francois Freres.

Blending:

Our Gap's Crown Vineyard pinot noir allocation is a mixture of clones 115 (block 1-C) and 777 (block 13). Block 13 has no appreciable elevation; block 1C is the highest elevation block at Gaps.

Bottling:

We bottled this wine on August 9, 2019. The wine was aged in bottle for 18 months prior to our February 2021 release date.

About Bruliam Wines

Bruliam Wines is a boutique producer of single vineyard premium wines. Established in 2008 by Kerith Overstreet, "Bruliam" is an amalgamation of my three children's names. I strive to craft world class wines that reflect vineyard site and impeccable farming, doing our grower partners proud. Our charitable mandate imbues my work, which is to make something delicious you can enjoy tonight. For more information, please visit us at www.bruliamwines.com.