



## **2019 Gap's Crown Vineyard Pinot Noir**

*Luxurious, deeply hued, and wonderfully concentrated, this fuller bodied pinot noir will satisfy your craving for a "California" style pinot. Brimming with boysenberry, black plum, and violet pastille, you'll swoon over the rich palate, terrific texture, and extra-long, lingering finish. Elegance, balance, and mild savory notes prevent this crowd-pleaser from tipping into absurdly extra-extra. But we'd never judge if you sneak an extra swallow.*

## **93 Points from Jeb Dunnuck**

### Vineyard:

Ample winter rains made growers and grapevines happy. Although we experienced some late May drizzle, rain fell post bloom, allowing for even and complete fruit set. Spring was cool and the start to summer remained cool. But mid to late summer was characterized by ample sunshine and warmth lasting right through the harvest calendar. The 2019 vintage shares the same jubilant and vibrant fruit and luxurious texture as 2018, already known as a great vintage. I am excited to share the 2019's, which are delicious and cellar worthy.

### Harvest:

The fruit for our 2019 Gap's Crown Vineyard Pinot Noir was hand harvested on September 20, 2019, approximately 10 days later than our 2018 crop. This is consistent with a wet spring and cool start to summer. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation weighed in at 3.04 tons, split between clone Dijon 115 and clone 777. The truck sample yielded the following measurements:

°Brix: 24

pH: 3.53

TA: 4.8 g/L

### Fermentation:

Once in the winery, our 2019 Gap's Crown fruit followed an ideal fermentation curve. After a five-day cold soak, the must measured 25.3 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 10/2/19. Once dry, the wine was inoculated for secondary fermentation using *Oenococcus Oeni* Viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in 50% new French oak from Vicard and Francois Freres. While this sounds like a high percentage (!!), this amounts to one 500L Vicard puncheon and one Francois Freres barrel. 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 July 20, 2020. The wine was aged in bottle for 18 months prior to our February 2022 release.

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