



## 2017 Sangiacomo Vineyard Pinot Noir

*Sour cherry and cranberries melt into soft cinnamon stick and cedar notes. Our 2017 Sangiacomo is lively, charming and feminine. Jaunty acidity adds brightness while the tannins are soft and gentle. Sweet red fruit plays alongside fresh sage and wild herbs. Pommard clone showcases spice and savory undergrowth while the 115 clone delivers on the palate. The pedigree is Burgundian, and we daresay her winning personality is too.*

### Vineyard:

2017 was a tricky growing season. Intense, rainy deluges drenched Sonoma County from January through April. Then sporadic heat spikes punctuated the summer. The rain and warmth resulted in lots of leafy canopy growth, which is typical for the richer, alluvial soil at Roberts Road, even in drier years. Perhaps this extra foliage and shade explains why the fruit weathered the heat waves right through Labor Day, allowing the fruit to hang longer and develop phenolics and flavor. Bud break in the Petaluma Gap also lagged some two weeks behind the 2015 & 2016 crops, resulting in a later harvest across the board. We picked our allocated blocks on September 26, yielding 5.15 tons pinot noir, evenly split between Pommard and 115 clone. 2017 also marked my first year of playing with a beneficial, non-Sacch yeast blend as an alternative to sulfur. It's cool; you can ask me about it. All of the Bruliam Wines fruit was picked, processed, and fermented prior to the devastating 2017 wildfires.

### Harvest:

The fruit for our 2017 Sangiacomo Vineyard Pinot Noir was hand harvested on September 26, 2017, about two weeks later than 2016. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 5.1515 tons, split between clone Dijon 115 and clone Pommard. The truck sample yielded the following measurements:

°Brix: 22.5  
pH: 3.53  
TA: 5.6 g/L

### Fermentation:

Hmm, I wrote the same thing in 2016. You might think 22.5°brix seems low, but the fruit tasted delicious and vibrant. Plus, I had a hunch. By day #4 in tank, the juice had soaked up to 24.5 – perfect! To add complexity and character, this juice was first inoculated with *Torulospora*, a non-Saccharomyces yeast, followed by RB2, a classic Burgundian strain. Following a typical fermentation curve, this wine was drained and pressed on 10/10/17. Once dry, the wine was inoculated for secondary fermentation with *Oenococcus Oeni Viniflora* CH16.

### Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Radoux and Francois Freres, including 500L puncheons. The remaining balance includes once used and neutral French oak.

### Blending:

Our Sangiacomo Vineyard pinot noir allocation is a mixture of clones 115 and Pommard.

### Bottling:

We bottled this wine on August 8, 2018. The wine was aged in bottle for 19 months prior to our March 2020 release date.

### 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 support a charitable mandate. Since our 2008 inception, we have donated to over 70 unique, charitable organizations selected by our mailing list members and restaurant partners. For more information, please visit us at [www.bruliamwines.com](http://www.bruliamwines.com).