



2018 Sangiacomo Roberts Road Vineyard Pinot Noir

Restrained and elegant, with sour red cherry and soft cinnamon stick on the nose, the 2018 Sangiacomo is ever true to site. This smooth gal is a mouthful of cranberry compote with pumpkin pie spices and vibrant acidity. Red fleshed plums, forest floor, mace, and nutmeg round out the expressive palate. This vintage is rounder with a fuller texture than some years, resulting in a long, lingering finish.

Vineyard:

Although growers can always complain about something, the 2018 growing season was darned near perfect. Fruit set was strong, yields were up, and degree days accumulated slowly. Weather was cool and temperate, without the blistering heat of 2017. Mild weather allowed us winemakers to pick at a leisurely pace, as flavors developed, for the style we prefer, rather than having Mother Nature force our hand. It's way better to harvest this way. In fact, this is the first (& only) year where I picked & fermented our two Sangiacomo clones separately, since their maturity varied so wildly. You can see the pick dates below. I'm lucky the Sangiacomo team is kind to my whims! Across the board, 2018 is stellar vintage characterized by higher acid, excellent flavor development, and mature tannins.

Harvest:

The fruit for our 2018 Sangiacomo Vineyard Pinot Noir weighed in at 5.1 tons net, split as 3.5 T Pommard clone and 1.6 T 115 clone. We hand harvested the Pommard block on September 28, 2018, while we picked the 115 block on October 10, 2018, the day after we drained & pressed the Pommard! 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:

POMMARD	115 BLOCK
°Brix: 22.5°	°Brix: 23.4
pH: 3.37	pH: 3.35
TA: 6.2 g/L	TA: 7.3 g/L

Fermentation:

The fruit from this site tastes delicious and vibrant at lower brix (& always soaks up to 24.3 in tank anyway). The Pommard clone was fermented in tank using a serial inoculation protocol of *Torulospora*, a non-*Saccharomyces* yeast, followed by RB2, a classic Burgundian strain. Following a typical fermentation curve, this wine was drained and pressed on 10/9/18. The 115 clone was fermented in a macrobin, also with *Torulospora* followed by Xpure yeast, which respects site and purity of fruit. The 115 was drained and pressed on 10/21/18. Once dry, both were 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, Marchive, & and Francois Freres. The remaining balance includes once used 500L puncheons 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 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.