



## **2019 Sangiacomo Vineyard Pinot Noir**

*What's the opposite of a "fruit bomb?" A savory blast? Brimming with forest floor, loamy earth, and sour cherry, the 2019 Sangiacomo pinot offers delicious savory notes that float alongside tart red fruit. With patience, this wine blossoms into a cranberry-pomegranate galette, with baking spices like mace and nutmeg. The acidity is vibrant, making this a food friendly choice that pairs alongside everything in your weeknight dinner rotation, from grilled salmon & hearty salads to mushroom pasta & Mediterranean fare. Nuanced and multi-dimensional, this is a thinking drinker's pinot noir.*

### Vineyard:

The 2019 growing season was characterized by ample winter rains, a cool spring, May showers, and plenty of summertime sunshine. Warmth extended right through September and into the harvest window. The 2019 Sangiacomo reminds me of the beloved 2015 vintage, with generous fruit and luxe texture. The long cool spring allowed the vineyard blocks to bloom and set in sync, so I harvested both my Pommard and 115 rows together. I think the 2019 vintage will be delicious across Sonoma County!

### Harvest:

The fruit for our 2019 Sangiacomo Vineyard Pinot Noir weighed in at 5.4 tons net, split fairly evenly between the Pommard clone and 115 clone. We hand harvested the fruit on September 24, 2019, just a few days sooner than the 2018 crop. We hand-sorted and de-stemmed the grapes to 100% whole berry the same day. I sorted and fermented our 5.4 T allocation in a single tank. The truck sample yielded the following measurements:

POMMARD & 115 clone co-ferment

°Brix: 25.6°

pH: 3.55

TA: 5.1 g/L

### Fermentation:

I kept the fruit cold in tank for a 4 day cold soak followed by a serial 2 yeast strain inoculation program. I fermented the fruit in tank using a serial inoculation protocol of Torulospora, a non-Saccharomyces yeast, followed by RB2, a classic Burgundian strain, 48 hours later. Following a typical fermentation curve, this wine was drained and pressed on 10/4/19. Once dry, I inoculated the wine for secondary fermentation with Oenococcus Oeni Viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in 35% new French oak from Radoux 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 July 20, 2020. The wine was aged in bottle for 18 months prior to our February 2022 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](http://www.bruliamwines.com).