



## 2021 Sangiacomo Roberts Road Vineyard

*The 2021 Sangiacomo is redolent of cinnamon, allspice, cardamom, and orange pekoe tea wrapped around crunchy red fruits like pomegranate. Cranberry crumble pie may come to mind as layers of blood orange, sour cherry, and vibrant red fruit macerate in warming baking spices. This wine is pretty and feminine, medium bodied, and the ultimate food wine.*

### Vineyard:

The 2021 growing season proved to be a challenging one. Our 2020-2021 rainfall season was the driest on record since 1895, both for California and the North Coast. Sonoma County typically relies on Mother Nature's winter rain to provide vineyard irrigation before bloom. But in 2021, growers across Sonoma County were forced to rely on irrigation much earlier in the season. Drought conditions led to irregular budbreak, irregular shoot growth, and irregular fruit set. The vineyard work required to even out the crop from both a maturation and phenolic perspective proved substantial. Drought conditions also exacerbated soil nutrient and micronutrient deficiencies. Yields were small; harvest came early. Expect 2021's to be stellar, since intensive vineyard work informed the vintage. But prepare to see less on shelves.

### Harvest:

We hand harvested the fruit for our 2021 Sangiacomo Vineyard Pinot Noir on 9/17/21, which included Pommard and 115 clones from separate block. We hand-sorted and de-stemmed the grapes to 100% whole berry the same day. Our yield measured 3.8 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 23.7  
pH: 3.39  
TA: 6.0 g/L

### Fermentation:

I fermented the 2021 Sangiacomo pinot in a stainless-steel tank using serial inoculation with *Torulospira* yeast followed by *Saccharomyces* yeast 48 hours later. I like the complexity that comes with yeast biodiversity. Fermentation progressed quickly and temperatures peaked at 83 degrees. I drained and pressed on 9/29/21 and inoculated for secondary fermentation in barrel using viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in French oak, 35% new. Cooperages include new and used oak from Francois Freres, Marchives, and Radoux.

### Blending:

The Sangiacomo Roberts Road pinot noir is 100% pinot noir & a clonal blend that includes Pommard & 115.

### Bottling:

We bottled this wine on August 10, 2022. We aged this wine for 7 months in bottle prior to our fall 2023 release date. Typically, we believe in holding back our wines and sharing them with more bottle age. Sometimes Mother Nature foils my plans.

### 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).