



## 2022 Sangiacomo Roberts Road Vineyard

*The 2022 Sangiacomo wins the palate prize with an ultra-smooth and oh-so-long finish that lasts forever (well, nothing lasts forever, but this is darn close). Wild strawberry and sour cherry are balanced by dried thyme and forest floor. The palate pops with juicy cranberries and pomegranate that reflect the cool-climate and coastal fog. This is terroir you can taste.*

### Vineyard:

The 2022 growing season will be remembered for being hot, early, and fast. With a series of 100+ degree days in early September, we felt grateful that our Roberts Road vines are protected by Mother Nature, cooled by morning fog and evening breezes. Despite some natural “air conditioning,” this fruit tasted ripe and delicious by 9/14, an early pick date for this site. For context, this is my second earliest Sangiacomo pick, rivaled only by another “early” year, 2015, when we picked on 9/11.

### Harvest:

We hand harvested the fruit for our 2022 Sangiacomo Vineyard Pinot Noir on 9/14/22, which included Pommard and 115 clones from separate blocks. We hand-sorted and de-stemmed the grapes to 100% whole berry the same day. Our yield measured 4.037 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 24.2

pH: 3.54

TA: 5.6 g/L

### Fermentation:

I fermented the 2022 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 85 degrees. I drained and pressed on 9/23/22 and inoculated for secondary fermentation in barrel using viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in French oak, 38% new. Cooperage included both 500L puncheons and 228L barriques with new oak from Cadus, Marchives, and Radoux.

### Blending:

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

### Bottling:

We bottled this wine on July 14, 2023. We aged this wine for 8 months in bottle prior to our spring 2024 release date. Natural disasters and short crop yields forced our hand here. This 2022 is oh-so-young. Give her the gift of time in your cellar.

### 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).