



## 2017 Soberanes Vineyard Pinot Noir

*Pop the cork to heady aromas of cigar box, forest floor, and exotic spices that unfurl in your glass, exposing richly, perfumed raspberry cordial. Floral notes, blood orange, and even mulling spices add complexity to an expressive nose. The palate is a riot of ripe fruit enlivened with bright acidity. With great texture and palate weight, the finish is long and smooth. This Soberanes vintage is a real crowd pleaser.*

### Vineyard:

2017 vintage marks another terrific year in the Santa Lucia Highlands. Maritime fog and gusty afternoon winds keep the grapes cool, maintain acidity, and thicken the skins. The resulting 2017's are wonderfully extracted and bright. Our 2017 harvest was about a week earlier than 2016 but typical for past vintages like 2013 and 2014.

### Harvest:

We harvested the fruit for our 2017 Soberanes Vineyard Pinot Noir on September 14, 2017. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day (for the tank). Our allocation weighed in at 4.2 tons, split between a traditional, stainless steel tank fermentation (3.8 tons) and a 500L woody puncheon with 100% whole cluster (0.4 tons). The truck sample yielded the following measurements:

°Brix: 24.4  
pH: 3.43  
TA: 5.7 g/L

### Fermentation:

The majority of the Soberanes pinot was fermented in tank, with Xpure yeast, designed to accentuate terroir. This lot was drained and pressed on 9/23. The balance of fruit was allocated for play. We removed the head from a 500L woody puncheon and filled it with 100% whole cluster Soberanes. Have you ever tried to punch down 100% whole cluster pinot noir? It's tough. Luckily, our athletic teenage son volunteered to foot tread the fruit to express some juice and allow fermentation to commence. The woody started native and was dry lickety-split. Once dry, barriques were inoculated for secondary fermentation using Oenococcus Oeni Viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Nadalie, Remond, Marchive, and Taransaud. The remaining balance includes once and twice used French oak.

### Blending:

Our Soberanes Vineyard pinot noir allocation is 100% Pisoni Family proprietary clone.

### Bottling:

We bottled this wine on August 8, 2018. The wine was aged in bottle for 22 months prior to our October 2020 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).