



2022 Soberanes Vineyard Pinot Noir

Structured and fuller bodied showcasing a blackberry/raspberry core studded with Asian five spice blend brings aromatic intensity and a rich palate to the 2022 Soberanes. Ever expressive of site, this bottling showcases the classic SLH trio of dark fruits, sweet clove, and earthy notes. Smooth and delicious, the '22 is everything you love about this AVA.

Vineyard:

The 2022 vintage will be fondly remembered for being one of the earliest and quickest in recent memory. My 9/14/23 pick date is my second earliest ever (earliest: 9/7/2015). Like 2015, 2022 represents another low yield vintage. I imagine this is secondary to the drought. Unfortunately for grapevines, fruitfulness for 2022 was determined in spring 2021, notable for the dry, dry, dry winter and spring. Farmers hate a low yield crop since they have less fruit to sell. But winemakers are happy to see a more controlled yield with better concentrated flavors and color and texture. From your first sip of '22 Soberanes, you'll taste the high quality in this small yielding vintage.

Harvest:

We hand harvested the fruit for our 2022 Soberanes Vineyard pinot noir on September 14, 2022. We hand-sorted and de-stemmed the grapes to 100% whole berry the same day. Our yield measured around 2.78 tons in aggregate. I know, we too were disappointed by low yields. The truck sample yielded the following measurements:

°Brix: 24.3
pH: 3.52
TA: 5.6 g/L

Fermentation:

I fermented the 2022 SLH pinot in a stainless-steel tank using X-pure yeast, a strain prized for respecting terroir. 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, 45% new, including both 228L barrels and 500L puncheons. Cooperages include new and used oak from Taransaud, Remond, Francois Freres and Radoux.

Blending:

The Soberanes SLH pinot noir is 100% proprietary Pisoni family clone, budwood sourced from Domaine Romanee Conti (or so the story goes).

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.