



2018 Russian River Valley Pinot Noir

Red cherries, violets, and cinnamon stick explode in an exuberant celebration of Russian River Valley terroir. Garnet-hued and medium bodied, the 2018 Torrey Hill is a smooth sip of juicy, red fruits and bright, uplifted acidity. The texture is polished and elegant, with a silky finish. Charm, yes, but also gravitas makes this wine a perennial favorite.

Vineyard:

Our 2018 Russian River pinot is a combination of our Torrey Hill estate vineyard fruit and premium Russian River Valley fruit from our friends at Placida Vineyard, which is supplementing our own until our new plants grow up. 2018 marked a picture perfect growing season, and our Torrey Hill crop reflects our diligence and patience in the vineyard. The mighty TH vineyard yielded 1.4 tons. Yup, you read it here first; we finally cracked the one ton glass ceiling.

Harvest:

The fruit for our 2018 Russian River Valley Pinot Noir was hand harvested on 9/8/18 (TH) and 9/21/18 (Placida). The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured around 3.1 tons in aggregate. The lots were fermented separately. The truck sample yielded the following measurements:

°Brix: 24.1 (TH), 24.3 (Placidia)

pH: 3.34/ 3.26

TA: 6.2 g/L, 6.7 g/L

Fermentation:

Cracking the 1.0 ton ceiling was exciting. We fermented 0.4 tons of TH fruit with 100% native yeast in a 500L woody puncheon. The balance was serially inoculated with z-alpha followed by RC212 yeast, capturing the bright cherry character of RRV. We played with Placidia the same way: 0.45 T 100% native fermentation in a woody, with the balance serially inoculated with Torulospora (9/24) followed by RC212 (9/26). The addition of non-Sacch "native" yeast during cold soak builds mouth feel and complexity. The Torrey Hill was drained and pressed on 9/20/18, while the Placida lot was drained and pressed on 10/1/18 (puncheon) & 10/3/20 (macrobin). Both lots were inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16

Barrel Aging:

The wine was aged for 10 months in 25% new French oak from Marsannay & Taransaud. Marsannay is a traditional, steam-bent chardonnay barrel that elevates the delicate beauty of the Torrey Hill aromatics. The remaining oak is once used and neutral including Vicard, Marchive, and Radoux.

Blending:

Torrey Hill is mostly old Martini clone vines interspersed with newer 667 plantings. In 2015, we inter-planted both rows and vines, adding 1550 new plants, grafted to Martini clone in 2016.

Bottling:

We bottled this wine on August 9, 2019. The wine was aged in bottle for 14 months prior to our fall 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.