



2014 Torrey Hill Vineyard Pinot Noir

Don't let the fanciful label fool you. This is a serious wine. Sour cherry and tart pomegranate marry warm cinnamon stick and clove for our 2014 Torrey Hill offering. The mid palate offers a pop of blood orange/citrus zest, with a linear and vibrant acid core. The entry is open and smooth, but this wine demonstrates plenty of ageability. Crackling with edgy tension, this wine is built for food. Yet with dedication and patience, she will relax and age with grace.

Vineyard:

2014 expanded on our continued vineyard work, pulling out dead vines and replanting new ones. The first batch of vines was grafted over to Martini clone, using our own budwood as source material. Labor Day harvest is the new normal, and again we picked early, on 9/2/14. Keeping our old vines healthy has been our top priority and appears to have paid off, with a whopping 10% increase in yield from 2013 to 2014.

Harvest:

The fruit for our 2014 Torrey Hill Pinot Noir was hand harvested on September 2, 2014. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured 0.979 tons (up from 0.86 tons in 2013)! The truck sample yielded the following measurements:

°Brix: 25.3

pH: 3.57

TA: 5.1 g/L

Fermentation:

The 2014 Torrey Hill was fermented in an oak cask, yielding more body and texture than the 2013 vintage. After a 4 day cold soak, native yeast formed a cap, and I inoculated the must with RC212. The wine followed a typical fermentation curve with a solid, hot temperature peak on post-inoculation day #3. The '14 Torrey Hill was drained directly to barrel and pressed on September 13, 2014. I inoculated for secondary fermentation in barrel using *Oenococcus Oeni* Viniflora CH16

Barrel Aging:

The wine was aged for 10 months in 40% new oak, in a steam bent barrel from Atelier. I selected this cooperage style to support the riper vintage and complement the oak cask fermentation. The remaining barrels are neutral French oak.

Blending:

Torrey Hill is a mixture of old Martini clone vines and newer 667 plantings. While we "inherited" the 2012 fruit just before harvest, all subsequent vintages are borne of grit. We continue to push our viticulture crew to bring out the best in our old vines. We are thrilled to partner with our viticulture team to preserve our vines and steward our little acre of land. 2014 is a single vineyard bottling from our "Torrey Hill Vineyard."

Bottling:

We bottled this wine on August 4, 2015. The wine was aged in bottle for 8 months prior to our March 2016 release date.

About Bruliam Wines

Bruliam Wines is a boutique producer of single vineyard premium wines. Established in 2008 by Kerith and Brian Overstreet, "Bruliam" is an amalgamation of our three children's names (**BR**uno, **LIL**y, **AM**elia). We craft world class wines and practice a strong charitable mandate. Since our 2008 inception, Bruliam has donated to over 70 unique, charitable organizations selected by our mailing list members and restaurant partners. We've extensively documented our start-up and on-going growth on our blog. For more information, please visit us at

www.bruliamwines.com.