



2019 Torrey Hill Vineyard Pinot Noir

Luxardo cherry, licorice, and cinnamon stick explode on the palate in this garnet-hued and medium bodied pinot noir. Nicely textured with some grip to the finish, this pinot will cellar beautifully and pair well with whatever you're cooking for dinner tonight. Cherries, charm, and Chewie's debut will make the 2019 vintage a fan favorite.

Vineyard:

2019 is a landmark year for Torrey Hill. Our replants finally grew up to yield some fruit, marking our triumphant return to single vineyard status. Woohoo. The 2019 growing season was divine. The vines were happy to drink up spring rains. Growers were happy those rains happened before bloom. The balance of the growing season was warm, with warmth lasting through September. It's a vintage for the ages.

Harvest:

The fruit for our 2019 Torrey Hill Vineyard Pinot Noir was hand harvested on 9/12/19, later than the 2018 harvest, a sign of the mild yet warm growing season. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured around 2.073 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 24.9
pH: 3.64
TA: 4.9 g/L

Fermentation:

Oh what fun - 2 tons means I fermented this lot in a stainless steel tank, with temperature control, rather than that ad-hoc, cowboy macrobin stuff of years past. I played with a new yeast, Alchemy, which is known for bright red fruit aromatics. This wine was drained and pressed on 9/21/19 and inoculated for secondary fermentation in barrel using *Oenococcus Oeni* Viniflora CH16

Barrel Aging:

The wine was aged for 10 months in 40% 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, grafting them to Martini clone in 2016.

Bottling:

We bottled this wine on July 21, 2020. The wine was aged in bottle for 14 months prior to our fall 2021 release date. We have long awaited Chewie's label debut. It's finally here.

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.