



## 2020 Torrey Hill Vineyard Pinot Noir

*Bright garnet illuminates a glass bursting with strawberry jam, rose blossom, wild thyme, and sous bois. The 2020 Torrey Hill is as pretty to pour as she is to sip. Textured like draped silk, this lighter bodied pinot is an ultra-luxe kind of smooth. Yet smooth is not simple. Savor sweet Alpine strawberries with toasted cinnamon stick in every swallow, simply yummy. Drink now*

### Vineyard:

2020, for all its vintage challenges, remains notable for a mild and near perfect growing season, until everything imploded. Torrey Hill yielded a record breaking 2.4T of luscious pinot, harvested 8/27/20. Given the warm, dry vintage, our grapes tasted ripe and ready for a late August pick; acid and sugar levels aligned with past vintages. Although everything about August 2020 felt scary and uncertain, from COVID restrictions to wildfires, we knew we could rely on the basics - good, consistent viticulture. Since Lucio Negrete took over Torrey Hill vineyard management in 2017, our fruit never looked better. His thoughtful, persistent vineyard care throughout the growing season saved our 2020 vintage. After all, winemaking is farming.

### Harvest:

We hand harvested the fruit for our 2020 Torrey Hill Vineyard Pinot Noir on 8/27/20. We harvested the 2013, 2015, and 2021 vintages in late August, so our August pick was not unprecedented. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured around 2.4 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 23.8

pH: 3.63

TA: 4.2 g/L

### Fermentation:

I fermented the 2020 vintage in a stainless-steel tank, with temperature control, focusing on a cool, gentle, low extraction fermentation style, using RB2 yeast, a well-known Burgundian strain. Although temperatures never topped 78 degrees, the wine fermented quickly. I drained and pressed on 9/7/20 and inoculated for secondary fermentation in barrel using the B7 oenococcus strain.

### Barrel Aging:

The wine was aged for 10 months in French oak, none new. I aged the 2020 vintage entirely in once used oak from Taransaud, Radoux, and Marsannay, using both 228L and 500L vessels. Marsannay is a traditional, steam-bent chardonnay barrel that elevates the delicate beauty of the Torrey Hill aromatics.

### 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 July 26, 2021. The wine was aged in bottle for 14 months prior to our fall 2022 release date. Ever since Amelia created this label, I've loved how it captures the story of the vintage. Now 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](http://www.bruliamwines.com).