



2021 Torrey Hill Vineyard Pinot Noir

A juicy, mouth-filling cherry-plum crumble, our 2021 Torrey Hill just may represent the apotheosis of all things Russian River Valley. Black cherries? Check. Dark-fleshed plums? Check. Floral, baking spices, and sexy French oak toast? Check, check, check! This vintage is richly extracted, a fuller bodied and full throttle cherry-packed explosion. Enjoy now.

Vineyard:

2021 is a milestone vintage for our Torrey Hill Vineyard; 2021 marks my 10th vintage! The label art is a bit of a throwback to earlier vintages, with bright graphics and colored pencils. Unfortunately, 2021 was not so breezy in the vineyard. We started running irrigation sooner than most years, to mitigate drought effects and a depleted water table. Nonetheless, our yields were within typical for our site, and we sustained healthy canopies for the duration of the growing season. This is a testament to Lucio's care and attention to detail. Hip hip hooray for 10 years of Torrey Hill.

Harvest:

We hand harvested the fruit for our 2021 Torrey Hill Vineyard Pinot Noir on 8/30/21. We harvested the 2013, 2015, and 2020 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 2.1 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 25

pH: 3.50

TA: 5.0 g/L

Fermentation:

I fermented the 2021 vintage in a stainless-steel tank, using RC212, a reliable fermenter known for red fruit expression, consistent with the Russian River pedigree. Temperatures peaked just under 82 degrees, and fermentation progressed without incident. This wine fermented for 10 days in tank before being drained and pressed on 9/9/21. I inoculated this wine for secondary fermentation in barrel using the CH16 oenococcus strain.

Barrel Aging:

The wine was aged for 10 months in French oak, 20% new from Taransaud. The balance is once used oak, both 228L and 500L formats.

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 10, 2022. The wine was aged in bottle for 12 months prior to our fall 2023 release date. And a label note: we are heartbroken to have lost our beloved pound pup Dexter. But you'll still recognize his sweet terrier face looking down on the vineyard from above.

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.