



## 2011 “Caritas Cuvee” Anderson Valley Pinot Noir

Pomegranate, cranberry, rose petal, and sweet cedar characterize this easy drinking, every day pinot noir. A pop of red hard candy on the mid palate adds vibrant flavor. This lighter style pinot noir is food friendly and ready to drink now. Drink now through 2018.

### Vineyard Notes:

Our Anderson Valley pinot noir from Deer Meadows Vineyard is farmed by the incomparable Rich Savoy. The vineyard sits 1,600 feet above the valley floor. Unfortunately, the 2011 crop lives in infamy for botrytis. Early September rains followed by relative warmth and high humidity fostered the spread of yeast. Harvest was challenging, but hard work in the winery ultimately yielded a winner.

### Harvest:

The 2011 Anderson Valley growing season was unseasonably cool and late. Unfortunately, the grapes just weren't ready for harvest pre rain, so we waited anxiously to maximize phenolic ripeness. We hand harvested on October 18, 2011, three days later than the 2010 pick date. It was hand-sorted and de-stemmed to 100% whole berry the same day. Enological tannins were added at the crusher. Our allocation included a clonal mixture of Swan clone, 777, and Calera, with the following measurements:

°Brix: 24.7

pH: 3.38

TA: 8.28 g/L

### Fermentation:

Botrytis pressure precluded a prolonged cold soak. On October 20, 2011, I inoculated with RC212 yeast. A second dose of enological tannins and tartaric acid were added in conjunction with the yeast, to compensate for the acid consumption by botrytis. To minimize skin contact, the wine was drained and pressed off-dry and barreled on October 25, 2011. We inoculated secondary fermentation using *Oenococcus Oeni* Viniflora CH16. Minor tannin additions were made in January 2012.

### Barrel Aging:

The wine was aged for 10 months in seasoned French oak, Francois Frere, Medium Toast.

### Blending:

We co-fermented a mixture of Calera clone, 777 clone, and heritage Swan.

### Bottling:

We bottled this wine on August 9, 2012. The wine was aged in bottle for nine months prior to our 2013 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. We strive to craft world class wines and use 100% of our profits to support charitable endeavors. Since our 2008 inception, Bruliam has donated to over 45 unique, charitable organizations selected by our followers through our “Bruliam Brigade” program. We’ve extensively documented our start-up and on-going growth on our blog. For more information, please visit us at [www.bruliamwines.com](http://www.bruliamwines.com)