



2011 Gap's Crown Pinot Noir

A burst of ripe summer berries sits atop toasty cedar. Fragrant and alluring, sweet juicy raspberry and a soft, round mouth feel express the beauty of this special vineyard. This is everything a pinot should be-perfumed, berry-licious, and addictively delicious. Drink from late 2013-2020.

Vineyard:

2011 was another cool year, with harvest decisions forced by impending September rains. Our Gap's Crown was picked none too soon, with rains commencing the day after our harvest. Overall, 2011's prolonged cooling resulted in great acid and phenolic ripeness without the record-high sugar levels seen in hot summers. Gap's was a night pick, with Bruliam fruit hand harvested on September 1, 2011. It arrived at the winery around 6 am, nice and cold, just the way we like it.

Harvest:

The fruit for our 2011 Gaps Crown Pinot Noir was hand harvested on September 1, 2011. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.019 tons of clone Dijon 115. The truck sample yielded the following measurements:

°Brix: 26.2

pH: 3.46

TA: 4.62 g/L

Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. On day #2, I performed a 10% volume saignée to make an experimental 2011 rosé. On September 6, 2011, I inoculated the must with RC212. Minor acid and water additions replaced the volume lost with saignée. The juice sped through fermentation without complications. The dry wine was drained from macrobin to tank on October 12, 2011 and pressed the same day. The wine was barreled down on October 13, 2011. I inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16. Secondary fermentation was complete by January 13, 2012.

Barrel Aging:

The wine was aged for 10 months in 20% new French oak from Radoux. The remaining French oak was seasoned Remond.

Blending:

Our small allocation of Gap's Crown is 100% clone 115.

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.