



## 2012 Gap's Crown Pinot Noir

Deep ruby in the glass, this wine features black cherry and raspberry that are overlaid with nutmeg, allspice, and Asian 5 spice. Cedar and sweet tobacco round out the seductive aromatics. Cherry pie with lively acid bursts in your mouth and through the finish. The 2012 has more grip and texture than 2011, with enough tannin and vibrant acidity to weather cellar age.

### Vineyard:

2012 will go down in history as the “perfect growing season.” After two years of relatively cool summers and low yields, 2012 is notable for a robust and perfectly ripe crop. We took two tons of fruit, clones 777 and 115. Gap's is always a night pick, with Bruliam fruit hand harvested on October 2, 2012, a full month later than 2011. It arrived at the winery around 6 am, nice and cold, just the way we like it.

### Harvest:

The fruit for our 2012 Gaps Crown Pinot Noir was hand harvested on October 2, 2012. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.0015 tons of clone Dijon 115 and 0.997 tons of clone 777. The truck sample yielded the following measurements:

°Brix: 25.7 (777), 26.3 (115)

pH: 3.46, 3.54

TA: 6.39 g/L, 6.04 g/L

### Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. On day #2, I performed a 10% volume saignee to make rose. On October 7, 2012, I inoculated the must with RC212. Minor acid and water additions replaced the volume lost with saignee. The juice sped through fermentation without complications. The dry wine was drained from macrobin direct to barrel on October 13, 2012 and pressed the same day. 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 40% new French oak from Remond and Francois Freres. The remaining oak is seasoned French wood.

### Blending:

Our small allocation of Gap's Crown is equal parts clones 777 and 115.

### Bottling:

We bottled this wine on July 29, 2013. The wine was aged in bottle for 8 months prior to our March 2014 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 50 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).