



## 2016 Gap's Crown Vineyard Pinot Noir

*Ripe raspberry, black cherry and loads of warm baking spices invite sip after sip after sip. The 2016 vintage is more modest than bombshell. Mace and cinnamon waft atop ripe Farmer's market berries. A mid palate bump of bright red fruit finishes with velvety tannins that elongate a forever finish. This is where Gap's Crown shines- unapologetically "California" fruit juxtaposed alongside a focused core of acid. Age-worthy indeed!*

### Vineyard:

Happily, 2016 was significantly less stressful than 2015. Ample winter and mild spring rains mitigated the drought effects that plagued the small 2015 crop, replenishing groundwater, lakes, and ponds. Budbreak was early but without frost pressure. Summer temperatures were seasonally warm but without extreme temperature spikes. All in, these are picture perfect conditions. We harvested the 2016 crop 5 days earlier than '16. But picking was without pressure from extreme temperature events. We like vintages like this.

### Harvest:

The fruit for our 2016 Gap's Crown Vineyard Pinot Noir was hand harvested on September 5, 2016. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation weighed in at 2.29 tons, split between clone Dijon 115 and clone 777. The truck sample yielded the following measurements:

°Brix: 24.1

pH: 3.41

TA: 5.4 g/L

### Fermentation:

The fermentation curve for the 2016 was picture perfect. My U.C. Davis teachers would be proud. By day #5, the must soaked up to 25.4 brix, and I inoculated with RC 212, known for clean, berry-driven aromatics. Following a typical fermentation curve, this wine was drained and pressed on 9/16/16. Once dry, the wine was inoculated for secondary fermentation using Oenococcus Oeni Viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in 16% new French oak from Vicard and 50% once used French oak from Vicard, Remond, and Francois Freres. The remaining balance includes twice used French oak.

### Blending:

Our Gap's Crown Vineyard pinot noir allocation is a mixture of clones 115 and 777.

### Bottling:

We bottled this wine on July 29, 2017. The wine was aged in bottle for 20 months prior to our March 2019 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 (**BR**uno, **LIL**ly, **AM**elia). We craft world class wines and practice a strong charitable mandate. Since our 2008 inception, Bruliam has donated to over 70 unique, charitable organizations selected by our mailing list members and restaurant partners. 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).