



## 2016 Soberanes Vineyard Pinot Noir

*Blackberry, huckleberry, allspice and clove are seamlessly integrated with silky smooth tannins to create a richly textured pinot noir. Supple and lovely, the '16 Soberanes is so sexy, smooth on its entry that you'll be unable to stop sipping. Spice rack, blue fruit and dark fruit meld into a seductive finish at once elegant and full. I'm seeing this beauty alongside venison grilled medium rare with a blueberry gastrique. This is a serious pinot, brooding and complex.*

**92 Points – Jeb Dunnuck**

### Vineyard:

2016 marks another stellar vintage for the Soberanes Vineyard. Planted in 2006, this vineyard is really hitting its stride; flavors and extraction are exceptional. Happily, 2016 was significantly less stressful than 2015. Ample rains mitigated the state-wide drought. Crop load was fuller, and canopies looked robust. The summer growing season was typical SLH- significant morning fog with sunny afternoons punctuated by intense afternoon coastal winds. With conditions like these, it's no wonder that we gained a full two weeks of additional hang time in 2016.

### Harvest:

The fruit for our 2016 Soberanes Vineyard Pinot Noir was hand harvested on September 21, 2016. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day (for the tank). Our allocation weighed in at 6.3 tons, split between a traditional tank fermentation (5.5 tons) and a woody tank with 40% whole cluster (0.8 ton). The truck sample yielded the following measurements:

°Brix: 26.1

pH: 3.53

TA: 6.5 g/L

### Fermentation:

The majority of the Soberanes pinot was fermented in tank, with RC 212. This lot was drained and pressed on 10/4. The balance of fruit was allocated for play. My small woody tank (named "Mini Me") was serially inoculated with *Torulospora* followed by RC212. The woody wine was drained and pressed 10/1/16, to complete fermentation in barrel. Once dry, barriques were inoculated for secondary fermentation using Lactenos PreAc. Puncheons were inoculated with *Oenococcus Oeni* Viniflora CH16.

### Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Radoux, Remond, Marchive, and Francois Freres. The remaining balance includes once and twice used French oak.

### Blending:

Our Soberanes Vineyard pinot noir allocation is 100% Pisoni Family proprietary clone.

### Bottling:

We bottled this wine on July 29, 2017.

### 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**y, **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).