



The 2009 Doctor's Vineyard Pinot Noir seduces with whiffs of mushroom, pipe smoke, and damp earth surrounding a dark berry core. Hallmark leather, clove, and blackberry brambles honor this wine's Santa Lucia Highlands pedigree. A blast of raspberry and cocoa deliver the same velvety tannins and lush mouth feel as the 2008 vintage. Drink now through 2015.

\$52/bottle

Harvest:

A perfect growing season in 2009 yielded a near record crop for California wine grapes. We worked with our growers throughout the summer to minimize yields and maximize phenolic ripeness to ensure the best possible flavors and structure in our berries. The fruit for our 2009 Doctor's Vineyard Pinot Noir was hand harvested on September 20, 2009, then hand sorted and de-stemmed to 100% whole berry on September 21, 2009. At harvest, we recorded the following measurements:

°Brix: 27.7

pH: 3.55

TA: 5.6

Fermentation:

Following a 5-day cold soak, we inoculated the must on September 26, 2009. During the 9-day fermentation, temperatures peaked at 33° Celsius. On October 4, 2009, after primary fermentation was completed to dryness, we pressed and barreled the wine as 70% free run. We inoculated for secondary fermentation in barrel on October 9, 2009.

Barrel Aging:

The wine was aged for 11 months in 50% new French oak from Remond, Medium Plus Toast.

Blending:

This wine was co-fermented as a blend of two-thirds clone 828 and one-third clone 777. Over multiple tasting sessions, we blended in smaller amounts of clones 667 and heritage Swan.

Bottling:

We bottled this wine on August 30, 2010. The wine was aged in bottle for three months prior to our December 5, 2010 release date.

About Bruliam Wines

Bruliam Wines is a boutique producer of ultra premium single vineyard wines. Established in 2008 by San Diego residents Kerith and Brian Overstreet, Bruliam's wines have already garnered critical acclaim and commercial success. Bruliam sources its fruit from California's finest vineyards, selecting only low-yield, hand harvested, and hand sorted grapes that fully express the terroir of each unique growing region. The Overstreets' established Bruliam with the mandate to give 100% of the profits to charity. Since its inception, Bruliam has made donations to over 30 charities selected by our fans and supporters. Winemaker Kerith Overstreet is a triple-threat: mom to three young children, medical doctor, and accomplished female winemaker. Leaving her medical career behind to pursue her passion for winemaking, Kerith completed her enology courses at UC Davis and has crafted all of Bruliam's wines since 2008.