



2013 Gap's Crown Pinot Noir

Deep ruby in the glass, this wine features ripe summertime blackberries and raspberries overlaid with nutmeg, allspice, and Asian 5 spice. Cedar, sweet oak, and toast round out the seductive aromatics. Berries and lively acid burst in your mouth and through the round finish. There are no angles here - just rich, soft curves. Drink 2014 – 2022.

Vineyard:

2013 will be remembered for solid yields, high quality, and a damn early harvest. Our blocks yielded a combined 3 tons of fruit, equal parts clones 777 and 115. We harvested our fruit on September 11, 2013. Seriously. Just for comparison, we picked the 2012 vintage on October 2. So, yeah, September 11 feels crazy early.

Harvest:

The fruit for our 2013 Gaps Crown Pinot Noir was hand harvested on September 11, 2013. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.5120 tons of clone Dijon 115 and 1.4535 tons of clone 777. The truck sample yielded the following measurements:

°Brix: 24.4 (777), 26.6 (115)

pH: 3.47, 3.40

TA: 6.2 g/L, 5.8 g/L

Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. I fermented the clones individually, using RC212 yeast. Both bins were inoculated on 9/14/13. The 777 bin finished first and was drained to barrel 9/19/13 and pressed on 9/20. In contrast, the 115 bin had a slow finish, drained to barrel and pressed the same day, 9/23/13. I inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16.

Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Remond and Francois Freres. The remaining oak is once-used Ermitage and neutral French wood.

Blending:

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

Bottling:

We bottled this wine on August 20, 2014. The wine was aged in bottle for 8 months prior to our March 2015 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.