



2014 Gap's Crown Vineyard Pinot Noir

Fresh raspberries burst from the glass. Juicy, lush, and fleshy, this pinot wears her vineyard pedigree with style. The high-toned red fruit is bright, while the mouth feel remains lush. Deep magenta in color and finishing with velvety tannins and toasty cedar, this pinot is already awfully inviting. But like a fine race horse, hold her back. If you reign her in, you'll be rewarded later. Drink now through 2023.

Vineyard:

2014 was another unusual growing season, with the bulk of our rain coming in December (2013), resulting in a warm, fairly dry spring. We had no appreciable frost pressure, which was a relief given the early bud-break across Sonoma County. Overall, I noticed more shatter and millerandage, followed by uneven veraison. Our yield at Gap's Crown was slightly less than 2013's, offering us just under 3 tons of fruit, equally divided between clones 777 and 115. We harvested on 9/9/14, even earlier than "crazy early 2013." And just to push the limits of crazy-ville, we waited for native fermentation to commence before inoculation.

Harvest:

The fruit for our 2013 Gaps Crown Pinot Noir was hand harvested on September 9, 2014. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.34 tons of clone Dijon 115 and 1.29 tons of clone 777. The truck sample yielded the following measurements:

°Brix: 25.2 (777), 24.8 (115)

pH: 3.6, 3.65

TA: 5.1 g/L, 4.6 g/L

Fermentation:

This fruit completed a three -day cold soak before forming a cap with native yeast. On 9/12/14, I inoculated the clones individually, in separate bins, using two different yeasts, RB2 and RC212. Both completed fermentation cleanly and were drained to barrel on 9/18/14. The skins were pressed the next day. I inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16.

Barrel Aging:

The wine was aged for 10 months in 50% new French oak from Remond, Ermitage and Francois Freres. The remaining oak is once-used 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 4, 2015. The wine was aged in bottle for 8 months prior to our March 2016 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**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.