



2015 Russian River Valley Pinot Noir

Lightly perfumed with nuances of baking spice, ripe strawberries, and even floral notes, this lighter bodied pinot noir will become your go-to vino. Pomegranate and juicy cranberry burst from a palate that channels a touch of earthiness and cinnamon red-hots. The finish is smooth and easy, with a food-friendly acid zing.

Vineyard:

Our 2015 Russian River pinot is a combination of our Torrey Hill estate vineyard fruit and premium Russian River Valley fruit from our friends at Bucher Vineyard, which is supplementing our own until our new plants grow up. By now you've all heard that 2015 heralded one of the earliest vintages to date. Here in Russian River it was no fish tale. We pulled the Bucher fruit on 8/12/15. Yup, you read that right: August 12th. Torrey Hill harvest followed a few weeks later, on 8/31/15, rounding out a summer of crazy weather. And yes, yields were brutally low. We harvested just over a half-ton at Torrey Hill. We are lucky our pals at Bucher could help us round out the vintage.

Harvest:

The fruit for our 2015 Russian River Valley Pinot Noir was hand harvested on 8/12/15 and 8/31/15. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured around 2.5 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 23.9 (Bucher), 22.9 (TH)

pH: 3.55/ 3.54

TA: 5.5 g/L, 5.2 g/L

Fermentation:

Following a 5-day cold soak protocol, the juice was inoculated with RC212 yeast, capturing the bright cherry character of RRV. The Bucher lot was drained and pressed on 8/24/15, while the Torrey Hill was drained and pressed on 9/10/15. Both lots were 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 Francois Freres and Atelier. The remaining oak is once used and neutral. The Torrey Hill lot saw only once-used Atelier and neutral French oak, a program designed to allow our vineyard's delicate fruit character shine bright.

Blending:

Torrey Hill is mostly old Martini clone vines interspersed with newer 667 plantings. In 2015, we inter-planted both rows and vines, adding 1550 new plants, to be grafted to Martini clone in 2016.

Bottling:

We bottled this wine on August 1, 2016. The wine was aged in bottle for 14 months prior to our March 2017 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.