



## 2012 Sangiacomo Vineyard Pinot Noir

Vibrant red fruit with juicy cranberry, watermelon Jolly Rancher candy, and sweet summer raspberries provides smooth and easy drinking. Sasparilla, rich sandalwood and cola round out the low notes. This wine has developed lovely mid palate weight and fine grain tannins. The long finish with lingering berry favors showcase Sangiacomo family farming at its peak.

### Vineyard:

2012 will go down in history as the “perfect growing season.” After two years of relatively cool summers and low yields, 2012 is notable for a robust and perfectly ripe crop. We took 1.5170 tons of Sangiacomo fruit, with around 1 ton of clone Pommard and ½ ton of clone 115.

### Harvest:

The fruit for our 2012 Sangiacomo Vineyard Pinot Noir was hand harvested on October 8, 2012. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.5170 tons split between clone Dijon 115 and clone Pommard. The truck sample yielded the following measurements:

°Brix: 25.2

pH: 3.43

TA: 6.25 g/L

### Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. On October 12, 2012, I inoculated the must with RC212. Minor acid and water additions corrected for natural sugar absorption. The small ½ ton lot of clone 115 was fermented with a submerged cap. The clone 115 lot was drained and pressed 10/22/12. The two clones were combined and fermentation completed with Williams Selyem yeast. The dry wine was barreled down on 10/31/12. I inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16. Secondary fermentation was complete by January 13, 2012.

### Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Francois Freres. The remaining oak is seasoned French wood.

### Blending:

Our small allocation of Sangiacomo Vineyard pinot noir is a mixture of clones 115 and Pommard.

### Bottling:

We bottled this wine on July 29, 2013. The wine was aged in bottle for 8 months prior to our March 2014 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. We strive to craft world class wines and use 100% of our profits to support charitable endeavors. Since our 2008 inception, Bruliam has donated to almost 60 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).