



2014 Sangiacomo Vineyard Pinot Noir

Subtle and refined, our 2014 Sangiacomo pinot proffers a ying/yang balance of fruity and savory. Sweet tobacco, cedar, and soft spices marry black plum and berries. Light on her feet and almost ethereal, she finishes with velvety tannins and a whiff of toast. Elegance, nuance, and a feminine touch define this sustainably farmed, Sonoma Coast beauty. Drink through 2023.

Vineyard:

2014 is testament to another early harvest- even at the Western edge of the Petaluma Wind Gap. We harvested nearly a week earlier than 2013, on 9/20/2014. We also increased our yields significantly. A fellow vintner who usually takes the rows next to ours took a year long sabbatical from winemaking. And I snaked my way right into her fruit. It pays to be neighborly. We took nearly 4.0 tons of Sangiacomo vineyard fruit, about 70% clone 115 and 30% Pommard.

Harvest:

The fruit for our 2014 Sangiacomo Vineyard Pinot Noir was hand harvested on September 20, 2014. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 3.8 tons split between clone Dijon 115 and clone Pommard. The truck sample yielded the following measurements:

°Brix: 23.6 – 24.5

pH: 3.48-3.56

TA: 6.1 – 6.4 g/L

Fermentation:

We split the clones between a macrobin and two small wooden fermentation casks. One cask was 100% clone 115. The other two tanks were co-fermented mixed clones. I used three unique protocols. (1) Start native and inoculate with RB2. (2) Wooden cask – start native and inoculate with RC212. (3) Pre-inoculate with zymaflore alpha (“native”) and then RB2. At the end of fermentation, all three treatments were combined for complexity and drained to barrel on 9/30/14. I inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16.

Barrel Aging:

The wine was aged for 10 months in 45% new French oak from Remond, Atelier, and Francois Freres, including a 500L puncheon. The remaining oak is neutral French wood.

Blending:

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

Bottling:

We bottled on August 4, 2015. The wine was aged in bottle for 8 months prior to our March 2016 release.

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.