



2015 Sangiacomo Vineyard Pinot Noir

Yup, it's in there - that characteristic fresh sage-loamy-"garrigue" quality that shouts Sangiacomo, Roberts Road. The 2015 vintage features gorgeous forest floor notes enmeshed with black cherry and cedar. Oh, this is a pensive pinot, miraculously shape-shifting in the glass if you're patient enough to savor 750 mL over a few hedonistic hours. (Wait? Is that cherry pie emerging from my glass?). The problem: this wine is awfully easy to drink. Drink now through 2024.

Vineyard:

2015 will go down in history as the vintage of record early ripening and record low yields, an unfortunate combination. An unseasonably warm, dry spring ignited bud break about three weeks ahead of schedule, followed by a cold, gloomy May grey that halted grape development in its tracks. Coastal pinot noir was hit especially hard. Shatter and millerandage ("hens and chicks") abounded, and wimpy, underweight clusters with teeny berries were the norm. Our grower Steve Sangiacomo about summed it up with this one line email, "Sorry it wasn't more. Tough year." Indeed, Steve, indeed.

Harvest:

The fruit for our 2015 Sangiacomo Vineyard Pinot Noir was hand harvested on September 11, 2015, about 10 days earlier than 2014. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.93 tons, split between clone Dijon 115 and clone Pommard. The truck sample yielded:

°Brix: 26.4

pH: 3.54

TA: 6.4 g/L

Fermentation:

With such a small yield, we fermented entirely in macrobins using RB2, a Burgundian yeast beloved for its bright, cherry kirsch character. The wine was drained and pressed on 9/19/15. I inoculated for secondary fermentation in barrel using a combination of Oenococcus Oeni Viniflora CH16 and Lactoenos B28 PreAc.

Barrel Aging:

The wine was aged for 10 months in 30% new French oak from Remond, Atelier, and Francois Freres. 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 this wine on August 1, 2016. The wine was aged in bottle for 13 months prior to our September 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.