



2011 Soberanes Pinot Noir

Sweet ripe strawberries and raspberries are intertwined with warm, toasty oak and hints of roasted espresso. Exuding wild berry brambles and even sage, this brooding pinot noir has a supple mouth feel and fine grain tannins. Bright acid offers ample juiciness with each sip. The sexiest part of all is the ultra smooth finish. Drink 2013-2020.

Vineyard:

2011 was another cool year, with above average Botrytis pressure following a rainy spring. Fastidious vineyard work ensured our Soberanes fruit looked pristine. Maritime breezes and prolonged cooling resulted in great acid and phenolic ripeness without record-high sugar levels.

Harvest:

The fruit for our 2011 Soberanes Vineyard Pinot Noir was hand harvested on October 1, 2011. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.058 tons of proprietary Pisoni clone. The truck sample yielded the following measurements:

°Brix: 26.5

pH: 3.34

TA: 8.24 g/L

Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. On day #2, I performed a 10% volume saignée to make an experimental 2011 rosé. On September 6, 2011, I inoculated the must with RC212. A minor water addition replaced the volume lost with saignée. The fruit was divided into two small bins, with 2/3 of the fruit allocated for the submerged cap protocol. The submerged cap was initiated on October 7, 2011. The juice sped through fermentation without complications. The dry free run wine was drained from macrobin to tank on October 11, 2011. The remaining skins and juice were pressed the next day. The wine was barreled down on October 13, 2011. 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, medium toast long+.

Blending:

Our block is 100% proprietary Pisoni clone.

Bottling:

We bottled this wine on August 9, 2012. The wine was aged in bottle for twelve months prior to our 2013 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 over 45 unique, charitable organizations selected by our followers through our "Bruliam Brigade" program. We've extensively documented our start-up and on-going growth on our blog. For more information, please visit us at www.bruliamwines.com.