



2012 Soberanes Vineyard Pinot Noir

The 2012 is our most perfumed and aromatic bottling yet from the Soberanes Vineyard. Held back for a full year of bottle aging (after 11 months in French oak, 33% new), this wine exhibits a beautiful nose highlighted by dark fruits, brambles, and a hint of leathery and loamy earth. Seamlessly integrated cigar box and sweet cedar round out the aromatics. The wine has a full and voluptuous mouth-feel with well-balanced tannins and smooth finish. This pinot is delicious to drink now and will continue to improve through 2021.

Vineyard:

2012 was a near perfect growing season with great yields. Soberanes Vineyard was no exception. Maritime breezes and prolonged cooling resulted in great acid and phenolic ripeness without record-high sugar levels. Soberanes was hand harvested on October 8, 2012. It arrived at the winery via refrigerated truck, nice and cold, just the way we like it.

Harvest:

The fruit for our 2012 Soberanes Vineyard Pinot Noir was hand harvested on October 8, 2012, nearly a month later than in 2011. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 1.3265 tons of proprietary Pisoni clone. The truck sample yielded the following measurements:

°Brix: 28.5

pH: 3.51

TA: 7.33 g/L

Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. On day #2, I performed a 10% volume saignee to concentrate the color and tannins. On October 12, 2012, I inoculated the must with RC212. Water and acid additions corrected for the natural sugar absorption. The wine was drained and pressed on October 25, 2012. Primary fermentation was complete by November 1, 2012. The wine was barreled down the same day. I inoculated for secondary fermentation in barrel using *Oenococcus Oeni* Viniflora CH16.

Barrel Aging:

The wine was aged for 11 months in 1/3 new French oak from Remond, medium toast.

Blending:

Our block is 100% proprietary Pisoni clone.

Bottling:

We bottled this wine on July 29, 2013. The wine was aged in bottle for 13 months prior to our fall 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 over 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.