



2013 Soberanes Vineyard Pinot Noir

With Santa Rosa plum, exotic spices, toasty sandalwood, and summer berries, this smooth beauty flaunts it all. A gorgeous, full-bodied entry gives way to a soft, rich finish. The flavors and aromatics will continue to marry over time, if you've got the patience to cellar this one. Always a fan favorite, the Pisoni family fruit will never disappoint. Drink now though 2022.

Vineyard:

In Santa Lucia Highlands, 2013 was another 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. Our block was hand harvested on September 19, 2013 and arrived at the winery via refrigerated truck, nice and cold, just the way we like it.

Harvest:

The fruit for our 2013 Soberanes Vineyard Pinot Noir was hand harvested on September 19, 2013. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our allocation was 4.14 tons of proprietary Pisoni clone. The truck sample yielded the following measurements:

°Brix: 25.1

pH: 3.44

TA: 6.5 g/L

Fermentation:

The 2013 fermentation protocol was decidedly different, since I fermented the fruit in a big, wooden, open topped tank, affectionately called "The Woody." Since the greatest hurdle to oak fermentation is temperature control, I created a rigorous protocol to prevent overheating. I inoculated with a cold-hardy yeast called 3001 on the same day I sorted the fruit and relied on a stainless steel cooling fin during the fermentation peak. Dry wine was drained directly to barrel on 9/26/13. Skins were pressed the following day. I inoculated for secondary fermentation in barrel using *Oenococcus Oeni* Viniflora CH16.

Barrel Aging:

The wine was aged for 10 months in 20% new French oak from Remond and Taransaud. Of the remaining French oak, 30% was once-used Francois Freres and Remond.

Blending:

Our block is 100% proprietary Pisoni clone.

Bottling:

We bottled this wine on August 20, 2014. The wine was aged in bottle for 12 months prior to our September 2015 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.