



2015 Soberanes Vineyard Pinot Noir
Succulent raspberry and juicy plum mingle with cedar, Asian five spice, clove, and whiffs of sweet tobacco. The bright fruit on the palate finishes with a touch of forest floor and earthy underbrush. This balanced wine features seductive berry flavors, soft and integrated velvety tannins and a smooth, long, complex finish. This wine truly speaks to site and whispers “Soberanes” with every magical sip. Drink now though 2026.

92 – Wine Advocate

92 – Wine Enthusiast

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. In fact, our Bruliam block was the lowest yielding site amongst all of the Pisoni ranches. We are lucky that way.

Harvest:

The fruit for our 2015 Soberanes Vineyard Pinot Noir was hand harvested on September 7, 2015. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our block yielded 4.83 tons of proprietary Pisoni clone. And this was after Mark swiped a couple of passes from his brother’s block, to offer me a wee bit more fruit. The truck sample yielded the following measurements:

°Brix: 25.2

pH: 3.47

TA: 6.1 g/L

Fermentation:

Following a 5 day cold soak in stainless steel tank, the fruit was inoculated with RB2 yeast on 9/11/15. The finished wine was drained and pressed on 9/16/15. I inoculated for secondary fermentation in barrel using Lactoenos B28 PreAc on 9/24/15.

Barrel Aging:

The wine was aged for 10 months in 36% new French oak from Remond, Taransaud, Radoux, and Machive. The remaining French oak is a mixture of once, twice-used, and neutral oak.

Bottling:

We bottled this wine on August 1, 2016. The wine was aged in bottle for 20 months prior to our April 2018 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 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.