



2012 Torrey Hill Pinot Noir

It's all about the cherry on top - bing cherry, black cherry, cherry hard candy, and red lollipops. The delicate red fruit shines though with a singular purity kissed by minimal oak influence. This wine showcases a lighter, ethereal, and more feminine style of pinot noir. Some call this deft touch "in pursuit of balance." At Torrey Hill, we just call it yummy.

Vineyard:

2012 marks the inaugural year for our home ranch, Torrey Hill. While 2012 is hailed as "the perfect growing season" in Sonoma County, Torrey Hill suffered from a history of spotty vineyard care and deferred maintenance. We gave her all the pre-harvest TLC that we could muster, hand thinning each vine, dropping lots of fruit to ensure even ripening. Our mantra was less volume and higher quality. We hand-harvested the fruit on September 10, 2012. Torrey Hill was my first harvest of the 2012 season. We took in a respectable 1.14 tons.

Harvest:

The fruit for our 2012 Torrey Hill Pinot Noir was hand harvested on September 10, 2012. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured 1.14 tons. The truck sample yielded the following measurements:

°Brix: 24.4

pH: 3.38

TA: 6.22 g/L

Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. On day #2, I performed a 10% volume saignee to make rose. I inoculated the must with RC212 on September 14, 2012. Water and acid additions corrected for the saignee volume loss. Fermentation was a breeze, and the wine was drained directly to barrel and pressed on September 20, 2012. I inoculated for secondary fermentation in barrel using *Oenococcus Oeni* Viniflora CH16

Barrel Aging:

The wine was aged for 10 months in 40% new French oak, Francois Freres.

Blending:

Torrey Hill is a mixture of old Martini clone vines and newer 667 plantings. For our inaugural bottling, I was sure I'd blend in small aliquots of pinot noir from our other vineyard sites, to craft the best wine possible. In fact, I was so certain that I sought label approval for "Russian River Valley" instead of our vineyard designated "Torrey Hill." But when it came time to blend, I loved the delicate, ethereal red fruit of TH, pure and simple. Any blending trials clobbered the subtle and delightful TH character. But alas, I'd already paid for and printed the "RRV" labels. In the iconic words of Ms. Morisette, "Isn't it ironic?"

Bottling:

We bottled this wine on July 29, 2013. The wine was aged in bottle for 8 months prior to our March 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 almost 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.