



2013 Torrey Hill Pinot Noir

Bing cherry and red fruit dance on the palate with baking spice and toasty notes. This bottling reflects a year of intensive viticulture. This wine showcases more nuance and depth than the 2012. Aromatics are warm and deep with a palate of red fruit that leaps from the glass. We couldn't feel prouder of our 2013 home ranch fruit. This wine wears its vineyard designation with pride.

Vineyard:

2013 is the first vintage where we controlled the entire vineyard cycle, from winter pruning to bud break to harvest. Our dedication to year-round vineyard work paid off in higher fruit quality. Although our yield was lower than the bumper crop of 2012, our crop was more appropriately scaled for the older vines we are working to sustain. 2013 also marked the earliest harvest in Bruliam Wines history- kicking off the season in August!

Harvest:

The fruit for our 2013 Torrey Hill Pinot Noir was hand harvested on August 30, 2013. The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured 0.86 tons. The truck sample yielded the following measurements:

°Brix: 23.6

pH: 3.32

TA: 6.9 g/L

Fermentation:

Bruliam pinots follow a 5-day cold soak protocol. I inoculated the must on day #5, with AMH yeast, known for slower fermentation kinetics and a spice-kissed nuance. The wine followed a typical fermentation curve with a solid, hot temperature peak on post-inoculation day #5. The '13 Torrey Hill was drained directly to barrel and pressed on September 13, 2013. I inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16

Barrel Aging:

The wine was aged for 10 months in once-used and neutral French oak, from Francois Freres. I designed the 2013 barrel program to let the vineyard's delicate fruit character shine bright.

Blending:

Torrey Hill is a mixture of old Martini clone vines and newer 667 plantings. While we "inherited" the 2012 fruit just before harvest, the 2013 fruit is borne of grit. We worked hard with our viticulture crew to bring out the best in our vines. Having controlled the entire vineyard cycle gave me the confidence to bottle 2013 as our first single vineyard estate fruit, with the "Torrey Hill Vineyard" name featured on the label.

Bottling:

We bottled this wine on August 20, 2014. The wine was aged in bottle for 8 months prior to our March 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.