



The 2009 Hayley Vineyard Pinot Noir from the Anderson Valley is a lighter-style pinot in the Burgundian tradition. It boasts a fruit basket of bright red cranberry, strawberry, and raspberry plus cola, rhubarb, cardamom and curry. Flavors of spice cake, red candy and currant marry lively acid to restrained tannins. Food friendly industry favorite! Drink now thorough 2014.

\$52/bottle

Harvest:

A perfect growing season in 2009 yielded a near record crop for California wine grapes. We worked with our growers throughout the summer to minimize yields and maximize phenolic ripeness to ensure the best possible flavors and structure in our berries. The fruit for our 2009 Hayley Vineyard Pinot Noir was hand harvested on September 28, 2009, then hand sorted and de-stemmed to 100% whole berry on September 29, 2009. At harvest, we recorded the following measurements:

°Brix: 28.5

pH: 3.73

TA: 5.5

Fermentation:

Following a 5-day cold soak, we inoculated the must on October 4, 2009. During the 8-day fermentation, temperatures peaked at 30.8° Celsius. On October 11, 2009, after primary fermentation completed to dryness, we pressed and barreled the wine as 70% free run. We inoculated for secondary fermentation in barrel on October 15, 2009.

Barrel Aging:

The wine was aged for 11 months in 33% new French oak from Francois Frères, Medium Toast.

Blending:

The wine was fermented using 100% clone 114. We later blended in small amounts of clone 114 that had been aged in 100% new French oak.

Bottling:

We bottled this wine on August 30, 2010. The wine was aged in bottle for three months prior to our December 5, 2010 release date.

About Bruliam Wines

Bruliam Wines is a boutique producer of ultra premium single vineyard wines. Established in 2008 by San Diego residents Kerith and Brian Overstreet, Bruliam's wines have already garnered critical acclaim and commercial success. Bruliam sources its fruit from California's finest vineyards, selecting only low-yield, hand harvested, and hand sorted grapes that fully express the terroir of each unique growing region. The Overstreets' established Bruliam with the mandate to give 100% of the profits to charity. Since its inception, Bruliam has made donations to over 30 charities selected by our fans and supporters. Winemaker Kerith Overstreet is a triple-threat: mom to three young children, medical doctor, and accomplished female winemaker. Leaving her medical career behind to pursue her passion for winemaking, Kerith completed her enology courses at UC Davis and has crafted all of Bruliam's wines since 2008.