



## 2017 Russian River Valley Pinot Noir

*Brilliant pale ruby in the glass, our 2017 RRV pinot noir showcases the classic qualities of our AVA. Black cherry and bright raspberry mingle with cinnamon stick, cola, and exotic spices. Bright acidity plays with whisper soft tannins that melt into a long, lingering finish of rich red fruits. A luxurious mid-palate texture rounds out the package. Pretty and feminine, this is an easy drinking pinot noir.*

90 Points Wine Advocate

91 Points Wine Enthusiast

### Vineyard:

Our 2017 Russian River pinot is a combination of our Torrey Hill estate vineyard fruit and premium Russian River Valley fruit from our friends at Placida Vineyard, which is supplementing our own until our new plants grow up. The growing season was tricky, with epic, soaking rains from January – April, followed by dry conditions. Father's Day and Labor Day heat spikes boosted ripening. 2017 was a record low for our Torrey Hill Vineyard, yielding a measly 0.474 tons (sigh). All of the Bruliam Wines fruit was picked, processed, and fermented prior to the devastating 2017 wildfires.

### Harvest:

The fruit for our 2017 Russian River Valley Pinot Noir was hand harvested on 9/4/17 (TH) and 9/23/17 (Placida). The grapes were hand-sorted and de-stemmed to 100% whole berry the same day. Our yield measured around 1.5 tons in aggregate. The truck sample yielded the following measurements:

°Brix: 24.5 (Placida), 25.2 (TH)

pH: 3.38/ 3.52

TA: 6.2 g/L, 6.3 g/L

### Fermentation:

Following a 5-day cold soak protocol, our Torrey Hill lot was inoculated with RC212 yeast, capturing the bright cherry character of RRV. The Placida fruit was serially inoculated with Torulospora (9/26) followed by RC212 (9/29). The addition of non-Sacch "native" yeast during cold soak builds mouth feel and complexity. The Torrey Hill was drained and pressed on 9/14/17, while the Placida lot was drained and pressed on 10/6/17. Both lots were inoculated for secondary fermentation in barrel using Oenococcus Oeni Viniflora CH16

### Barrel Aging:

The wine was aged for 10 months in 22% new French oak from Marsannay. Using a traditional, steam-bent chardonnay barrel elevates the delicate beauty of the Torrey Hill aromatics. The remaining oak is once used and neutral. The Placida lot was aged in once and twice used oak from Vicard, Marchive, and Atelier.

### Blending:

Torrey Hill is mostly old Martini clone vines interspersed with newer 667 plantings. In 2015, we inter-planted both rows and vines, adding 1550 new plants, to be grafted to Martini clone in 2016.

### Bottling:

We bottled this wine on August 8, 2018. The wine was aged in bottle for 14 months prior to our October 2018 release date.

### About Bruliam Wines

Bruliam Wines is a boutique producer of single vineyard premium wines. Established in 2008 by Kerith Overstreet, "Bruliam" is an amalgamation of her 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](http://www.bruliamwines.com).