



TALISMAN

2005 Red Dog Vineyard Pinot noir Sonoma Mountain

*Talisman is dedicated to the creation of delicious wines that are true to their roots
and accurately reflect their places of origin.*

About the Talisman Logo

The Talisman logo is a stylized representation of a Native American medicine wheel. The elements of the medicine wheel represent the circle of life and the four directions, reminding us of our place in the universe. The rays around the medicine wheel represent the sun, which provides energy for life on Earth and ripens grapes, allowing us to revel in the pleasures of life, including fine wine.

Vineyards and Winemaking

This is the second bottling from this outstanding Pinot noir site. Located high on the northwest flank of Sonoma Mountain, this panoramic mountainside site is the recipient of almost daily coastal fog and cool air flowing from the chilly Pacific through the Petaluma Gap and slamming directly into the upper reaches of Sonoma Mountain. The soils are low-vigor loamy clays. Tom and Debbie Engel tend this sustainably farmed vineyard with a careful eye to detail that is reflected in the wines.

This vineyard has two very distinct microclimates – a west-facing slope on which Pommard clone is planted and an east-facing slope that is dedicated to Dijon 115 and 777 clones. This site ripens very slowly, providing perfect conditions for complete and complex flavor development. Fog often persists in the mornings when the sun has risen above the eastern slope and by the time that the afternoon sun has made its impact on the western slope, the cold air and fog begin their journey back from coast to mountain.

Hand-picked on September 30, the fruit arrived at the winery in absolutely beautiful condition. One quarter of the fruit was utilized as whole clusters and the balance was simply destemmed. Pre-fermentation maceration occurred over a four day period before a native fermentation commenced. The wine was held in French oak barrels for eighteen months before bottling.

Tasting Notes

Reflecting its mountainside ancestry, this wine is large-scaled, yet manages to retain elements of elegance and grace. This is a complex, layered wine with notes of sweet blueberry, dusty raspberry, star anise, and cinnamon on the nose. It manages to find that rare balance between a tight structure and a lush, round mouthfeel. In the mouth, sweet red fruit, spicy barrel notes, and hints of vanilla create an alluring flavor profile that is backed by loads of very fine-grained tannins. There are also subtle layers of orange zest, cocoa, and raspberry. We recommend decanting for immediate enjoyment. While approachable now, this Red Dog Vineyard Pinot noir should really start to show its best in four to six more years and should prove to be a compelling drink over the next decade.

Details

Vineyard planted in 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Dijon 115, Dijon 777, and Pommard

Rootstock: 101-14

Harvest date: September 30, 2005

pH: 3.65

Titrateable acidity: 0.61 g/100mL

Alcohol :14.1% by volume

Yield: 2.9 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

272 cases produced