



TALISMAN

2006 Thorn Ridge Vineyard Pinot noir Sonoma Coast

*Talisman Cellars 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

With panoramic views of northern California's Coast Range, Thorn Ridge is an ideal spot for a picnic on a warm summer day. With a weather pattern that runs in 3-5 day cycles of alternate hot and cold, however, this great spot for an outing becomes downright inhospitable during the cold portion of the cycle. Sitting southwest of Sebastopol on the northern edge of the Petaluma Gap, Thorn Ridge is a magnet for cold air and fog, just the right elements for superb Pinot noir grapes. The soils are low-vigor silt and the vineyard receives so little irrigation that it is for all intents and purposes dry farmed.

Heavy rains during both winter and spring delayed budbreak about ten days beyond the norm and provided enough soil moisture to set the heaviest crop in the history of this vineyard, 2.2 tons per acre, considered a low yield in all but the most extreme vineyards. A spike of heat in mid-July was the only anomaly in an otherwise cool growing season. Cool weather continued into the fall, setting the stage for a late September harvest. The cool weather created high acid, low pH wines that should age exceptionally well.

The grapes were harvested in the middle of the night, keeping the fruit cold and preserving the fresh fruit character. Once in the winery, 75% of the grapes were gently destemmed while 25% were dumped in the bottom of the fermenter as whole clusters. The native fermentation started slowly after a pre-fermentation maceration of six days. A very small inoculum of RC-212 Yeast was added to insure completion of the fermentation. After seven days of fermentation, the wine remained on the skins until pressing 37 days after the grapes were picked. The wine underwent malolactic fermentation and eighteen months of aging in new and two-year-old French oak barrels from Francois Freres, Dargaud et Jaegle, Cadus, Remond, and Marcel Cadet.

Tasting Notes

The 2006 Thorn Ridge Pinot Noir has an extremely high "yum factor". The nose combines black cherry trifle, rose petals, and a very subtle note of oak spice. The mouthfeel is velvety, lush and opulent, providing the perfect entrée to dark fruit flavors of black cherry, blackberry, and anise. The finish is persistent and juicy.

Details

Vineyard planted in 1995
Vine spacing: 6' x 8'
Vine Density: 908 vines per acre
Clones/selections: Dijon 115, Swan, and Pommard
Rootstock: 110R and 1103P

pH: 3.59
Titratable acidity: 0.66 g/100mL
Alcohol :14.1% by volume
Yield: 2.2 tons of grapes per acre
Barrel aging: 18 months, 60% new French oak

503 cases produced