



# TALISMAN

## 2006 Wildcat Mountain Vineyard Pinot noir Los Carneros

*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

Situated high on the southern flank of the mountain range defining the western edge of Sonoma Valley, Wildcat Mountain Vineyard is an outlier in the Los Carneros appellation. The highest vineyard in the appellation, it sits on well-drained soils of volcanic origin, exposed to the full brunt of fog and cold airflow that streams off the upper reaches of San Pablo Bay. This is an ideal place to grow top-tier Pinot noir grapes. Formerly grazing land, the vineyard was established by Nancy and Tony Lilly with their partner, Steve MacRostie in 1998. The quality of the vineyard bears testimony to the vision and tenacity of several generations of Nancy's family, which has been the steward of this land for over 50 years.

Heavy rains during both winter and spring delayed budbreak by about one week and provided so much early season moisture that extra passes were required in the vineyard to manage the canopies and open the fruiting zone to air and sunlight required for good flavor and tannin evolution. A short mid-July heat wave further stimulated vegetative growth, requiring still further canopy management to ensure high fruit quality. The balance of the growing season remained unusually cool, allowing ample hang time and flavor development prior to picking the grapes in mid-September.

A field blend of all of the clones was co-fermented in a single fermenter. About 25% of the grapes filled the fermenter as whole clusters and the balance were gently destemmed as whole berries. Native fermentation began six days later and pressing occurred after 36 days in vat. The must was gently punched down from three to six times each day. The wine was aged in 60% new French oak barrels (Francois Freres, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) and bottled after 18 months in barrel.

### Tasting Notes

The aroma of the 2006 Wildcat Mountain Pinot Noir is a compelling amalgam of perfumed rose petals, cedar, cassis, Asian spices, and moist redwood forest floor. A round, silky texture in the mouth yields to notes of cranberry, cassis, and a hint of saffras. The finish is mouth-wateringly juicy and exceedingly persistent, buoyed by very fine-grained tannins.

### Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

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

Rootstock: 110R, 3309, 101-14

pH: 3.73

Titrateable acidity: 0.70 g/100mL

Alcohol: 14.1% by volume

Yield: 2.3 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

120 cases produced