



TALISMAN

2006 Red Dog Vineyard Pinot noir Sonoma Mountain

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

Located high on the northwest flank of Sonoma Mountain, this panoramic mountainside site is the recipient of 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. 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.

Spring rains delayed budbreak by about ten days beyond the norm and provided enough soil moisture to delay irrigation until late in the season. 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 allowed the grapes to mature slowly, preserving the natural acidity, one of the key components that contribute to longevity in wine.

When the hand-picked fruit arrived at the winery, one-quarter of it was placed directly into the fermenter as a whole-cluster component. The balance was destemmed into the tank and soaked four days before a native fermentation commenced. Post-fermentation maceration was utilized to ensure good extraction and a softening of the tannins before barreling in 60% new French oak for eighteen months of aging before bottling. Total vat time was thirty-two days. The barrels were provided by a handful of the best coopers in the world: Dargaud et Jaegle, Marcel Cadet, Francois Freres, and Remond.

Tasting Notes

This bottling, our third from the Red Dog vineyard, is deep, complex and tasty. Red fruit aromas are layered over a core of dark fruit, as well as a hint of violets and Asian spices. Bing cherry and raspberry flavors, along with a sexy streak of smokiness and minerality set the stage for fine-grained, mouth-coating tannins. The texture is rich, silky, and viscous with a compelling, very persistent finish. This is a wine that will take years to show all of its stuff, yet it's a delicious, beautiful drink now.

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: 3309

pH: 3.75

Titrateable acidity: 0.61 g/100mL

Alcohol: 14.1% by volume

Yield: 2.5 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

Production: 502 cases