



TALISMAN

2006 Aadastra 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

Aadastra Vineyard is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little manipulation, one of the hallmarks of an exceptional vineyard. Having worked with these grapes while making wine for another winery, we were thrilled when owner Chris Thorp offered this fruit to Talisman.

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 on September 26.

A field blend of all of the clones was co-fermented in a single five-ton 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 31 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

Seductive notes of mineral, concentrated pure strawberry, and a subtle hint of violets comprise the aroma and provide a hint of the flavors to follow. The mouth opens with a silky texture and explodes into very sweet, perfectly ripe fruit and earthy minerality that adds great complexity. Overall, this wine is very elegant and exquisitely balanced. Structured, bright, and persistent, this is a beautiful wine to pair with savory dishes.

Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: Swan, Pommard, Dijon 113, Wadensville 2A

Rootstock: 110R

pH: 3.72

Titrateable acidity: 0.60 g/100mL

Alcohol: 14.1% by volume

Yield: 2.1 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

321 cases produced