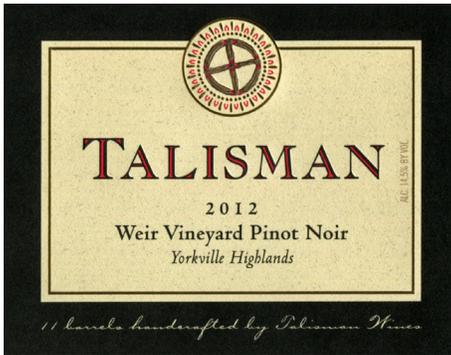


I always look forward to receiving the Pinot Noirs from Scott and Marta Rich because they never fail to please me. Scott, who learned his winemaking under Tony Soter when Tony was at Etude in Carneros, launched his label in 1993. He searches for vineyards that are challenging and expressive since he believes extreme vineyards are more likely to reveal terroir. Scott tends to use more new oak than many California vintners, incorporates some whole cluster fermentation, and

ages the wines in barrel for an extended time. Decanting is preferable if you drink them any time soon after their release. They are noteworthy for their age ability.

Talisman wines are sold through the website at www.talismanwine.com, a mailing list, and the quaint tasting room in a 100-year-old building in downtown Glen Ellen. The five wines reviewed below have been released and additional 2012 Pinot Noirs will appear this fall and next winter.

**2012 Talisman
Weir Vineyard
Yorkville Highlands Pinot Noir**

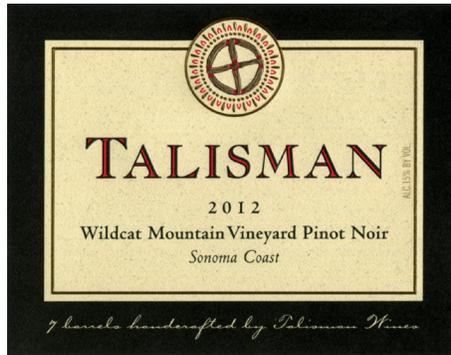


SCORE: 93

14.5% alc., pH 3.75, TA 0.65, 268 cases, \$65. Released June 1, 2015. This 15- acre vineyard was planted in 1992 in loamy clay and gravelly, well-drained soils at 850 to 1000 foot elevation. Clones are Pommard, Wädenswil, and selections are from Rochioli and Romanee-Conti vineyards. 25% whole cluster, native yeast fermentation, and extended post-fermentation maceration. Aged 21 months in 100% French oak barrels, 64% new.

Moderately light crimson color in the glass. This wine showed a remarkable transition over night when re-tasted from a previously opened and re-corked bottle. The nose is très Pinot with scents of cherry, rose petal and spice. Light to moderate in weight, but packed with flavors of red cherry, raspberry, and spice. The tannins are silky, the oak is perfectly integrated, and the overall impression of this charming wine is elegance. This wine has more zippy acidity than the other Talisman wines reviewed on this date. Decant if you drink now, or cellar a few years for a special experience.

**2012 Talisman
Wildcat Mountain Vineyard
Sonoma Coast Pinot Noir**

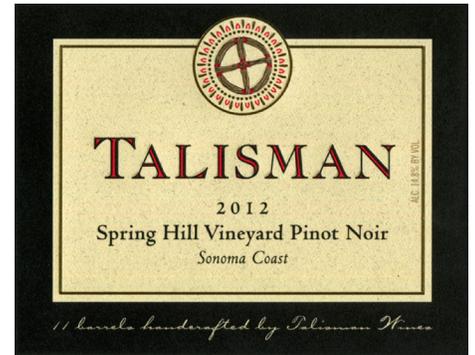


SCORE: 92

15.0% alc., pH 3.74, TA 0.60, 173 cases, \$52. Released June 1, 2015. This vineyard is the highest in the area, situated at 750 feet elevation on the southern flank of the mountain range straddling both Los Carneros and Sonoma Coast appellations. It is exposed to cold and foggy air that arrives through the Petaluma Gap and from San Pablo Bay. Planted in 1998 by Nancy and Tony Lilly and their partner, Steve MacRostie in decomposed volcanic basalt to clones 115, 777 and Pommard. 25% whole cluster. Yield 2.6 tons per acre. Native yeast fermentation, extended postfermentation maceration. Aged 21 months in 100% French oak barrels, 57% new.

Moderately light reddish purple color in the glass. Lovely perfume of wild berries and macerated cherries with just a hint of oak. Silky smooth on the palate with a mid weight array of dark raspberry, pomegranate and cherry flavors framed by refined tannins. There is modest oak seasoning and a healthy tannic backbone that predicts age ability. When tasted the following day from a previously opened and re-corked bottle, the nose was still bright and pleasing and that silky smooth texture still captivated. My only nit is that a hint of alcoholic warmth creeps in slightly on the finish.

**2012 Talisman
Spring Hill Vineyard
Sonoma Coast Pinot Noir**



SCORE: 91

14.8% alc., pH 3.78, TA 0.59, 262 cases, \$44. Released June 1, 2015. This vineyard was planted in 2001, 2002 and 2003 at 600 foot elevation in far western Petaluma. Clones are 777, Pommard, and Calera. Yield 2.5 tons per acre. 30% whole cluster, native fermentation, extended maceration. Aged 21 months in 100% French oak barrels, 50% new.

Moderate reddish purple color in the glass. Shy, but pleasant aromas of black cherry pie glaze and complimentary toasty oak. The dark cherry core is fresh and rewarding and accented with notes of mocha and savory herbs. The tannins are modest, the wine is accordingly quite approachable now but was much better the following day from a previously opened and re-corked bottle when the nose became much more expressive, the texture was notably soft and mellow, the tannins suave, and the bright cherry fruit nicely complimented by nutty oak. A bit of alcoholic warmth shows up on the finish.