



# TALISMAN

## 2007 Aadastra Vineyard Pinot noir Los Carneros Napa Valley

*Talisman Winery is dedicated to the crafting of exquisite, soulful Pinot noirs that are true to their roots and accurately reflect the terroir and personality of their vineyard 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 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 very thin, 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 in the way of manipulation, a hallmark of an exceptional vineyard. Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces wines unlike most Los Carneros Pinot noirs.

The 2007 vintage was ideal in many ways. The growing season was long, thanks to an early budbreak and a cool summer. Mild heat spikes in August ushered the grapes into a quick veraison period. After veraison, the weather once again turned mild and remained so until harvest. We were able to pick at the perfect time, rather than having the weather dictate a picking decision. Due to the small crop load, flavor and tannin development proceeded at a steady pace and the grapes were picked on September 11.

All of the clones were picked in a single day and co-fermented as a field blend. The grapes were hand-sorted, then de-stemmed; about 25% of the grapes remained unmolested by the de-stemmer and were retained as a whole-cluster component. A “feral” fermentation commenced about seven days after harvest, with pressing and barreling occurring after 35 days in vat. The must was gently punched down from three to six times each day. The wine was aged in 86% new French oak barrels (Francois Freres, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) and bottled after twenty months in barrel.

### Tasting Notes

This is a sexy, seductive wine. Hints of violets, sandalwood and cinnamon spice aromas, with a little dusty/mineral note thrown in, rise from the glass. The entry is soft and silky with primary cherry and cranberry flavors at the core and layers of complexity wrapped around them. The mouthfeel is lush, round and viscous, supported by very fine-grained, almost velvety tannins. The finish is mouth-watering, flavor-packed and persistent.

### 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: 3.76

Titrateable acidity: 0.55 g/100mL

Alcohol: 14.3% by volume

Yield: 1.7 tons of grapes per acre

Barrel aging: 20 months, 86% new French oak

193 cases produced