



TALISMAN

2007 Red Dog Vineyard Pinot noir

Pommard Clone

Sonoma Mountain

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

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 Ocean through the Petaluma Gap and the venturi-inducing geography of Bennett Valley, slamming directly into the upper reaches of Sonoma Mountain. The soils are low-vigor loamy clays. One block, located on a west-facing slope, is planted to the Pommard clone. Intuition would suggest that grapes on this exposure would ripen early because of the warm afternoon sun, but by the time that the sun has made its impact on the western slope, the cold air flow has already arrived and begun to temper the sun's influence. This site ripens very slowly, providing perfect conditions for complete and complex flavor development.

In most years, this Pommard block and the Dijon clone blocks on an east-facing slope are either co-fermented or blended together before barreling. In 2007, however, the Pommard was picked September 29, so much later than the Dijon clones that they went into barrels at different times and were aged individually. When it came time to make blending decisions, we felt that wines made from the individual clones were interesting enough to stand on their own and afforded a rare opportunity to create two different high-quality bottlings from a single vineyard.

The 2007 vintage was about as close to perfect as they get. Budbreak was early, making for a long growing season. The weather during flowering and fruit set was dry, setting the stage for a moderately-sized crop and uniform ripeness and superb concentration. A short burst of heat in August gracefully pushed the grapes into veraison. Due to an unusually cool September, harvest was an almost leisurely affair, allowing us to pick at the peak of tannin and flavor development.

When the hand-picked fruit arrived at the winery, it was tenderly sorted before going into the fermenter. About 25% of the fruit was retained as whole clusters and the balance was gently destemmed with a very high proportion of whole, uncrushed berries. A wild fermentation ensued after five days and the grapes were punched down from two to six times each day, followed by a post-fermentation maceration. The wine was aged in 80% new French oak (a bit more than the "Dijon Clones" bottling because of the additional density of the "Pommard Clone" bottling) for twenty months before bottling. Some of the world's best coopers provided the barrels: Dargaud et Jaegle, Marcel Cadet, Francois Freres, and Remond.

Tasting Notes

This bottling represents the essence of the Pommard clone. The nose is sexy, fruit-forward and aromatic. Texturally, this wine is full and meaty, one of the hallmarks of the Pommard clone. The flavors are predominantly blue plum, blackberry and blueberry supported by tannins that are rich and silky, providing a great structure. The finish is juicy, fruit-filled and very persistent.

Details

Vineyard planted in: 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Pommard (UCD 4)

Rootstock: 3309

pH: 3.87

Titrateable acidity: 0.51 g/100mL

Alcohol: 14.3% by volume

Yield: 2.5 tons of grapes per acre

Barrel aging: 20 months, 80% new French oak

218 cases produced