



TALISMAN

2007 Wildcat Mountain Vineyard Pinot noir

Los Carneros

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

Situated high on the southern flank of the mountain range defining the western edge of Sonoma Valley, Wildcat Mountain Vineyard is an outlier in the Los Carneros appellation. The highest vineyard in the appellation, it sits on well-drained soils of volcanic origin, exposed to the full brunt of fog and cold airflow that streams off the upper reaches of San Pablo Bay. This is an ideal place to grow top-tier Pinot noir grapes. Formerly grazing land, the vineyard was established by Nancy and Tony Lilly with their partner, Steve MacRostie in 1998. The quality of the vineyard bears testimony to the vision and tenacity of several generations of Nancy's family, which has been the steward of this land for over 50 years.

The 2007 vintage stands out because of its near-perfection as a growing season. Budbreak was early and the summer was relatively mild. Veraison happened quickly due to a bit of heat in August. September was unusually mild with none of the heat spikes that are so common during the harvest period. The result was very evenly ripened grapes that we were able to pick at the peak of their flavor.

A field blend of all of the clones was co-fermented in a single fermenter. About 25% of the grapes were used as a whole cluster component and the balance were carefully sorted and gently destemmed as whole berries. A feral fermentation began five days after harvest. The must was gently punched down from three to six times each day and underwent an extended maceration after fermentation was complete. The wine was pressed and put into barrels 32 days after harvest. Aging occurred in 60% new French oak barrels (Francois Freres, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) and the wine was bottled after 20 months in barrel.

Tasting Notes

Our 2007 Wildcat Mountain Pinot noir is an unusually complex wine. Aromas of exotic Asian spices, black tea, mineral, sandalwood, cherry, and cola jump from the glass. The texture of the wine is silky smooth, round, and viscous and the flavors are predominantly cherry vanilla, candied black cherry, cola, earth and a little bit of mineral. The finish is energetic, lengthy and supported by ultra-fine-grained tannins.

Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: Swan, Pommard, Dijon 115, Dijon 777

Rootstock: 110R, 3309, 101-14

pH: 3.78

Titrateable acidity: 0.51 g/100mL

Alcohol: 14.5% by volume

Yield: 2.1 tons of grapes per acre

Barrel aging: 20 months, 60% new French oak

230 cases produced