



TALISMAN

2008 Aadastra 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

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 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, one of the hallmarks of an exceptional vineyard. Owner Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces real standouts among Los Carneros Pinot noirs.

February signaled the end of any significant rain in Northern California, creating the groundwork for a slightly early budbreak that set the tone for the balance of the season. The combination of droughty soils and less than ideal weather during flowering resulted in a small crop of tiny berries with concentrated flavors. September was greeted by a series of small heat spikes that drove the fruit to ripeness and further concentrated flavors in the fruit.

We picked the entire vineyard on September 10 and co-fermented the grapes. Approximately 25% of the grapes were placed in the vat without destemming for a whole cluster component. The balance of the fruit was destemmed and then we waited patiently for a “feral” fermentation to kick in seven days later. Total time in the fermenter, including extended maceration, was 37 days. The must was gently punched down from three to six times each day. After pressing, the wine was transferred to French oak barrels (about 70% new François Frères, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) and bottled after twenty months of aging in barrel.

Tasting Notes

True to form, 2008 Aadastra is a truly compelling, seductive wine. The alluring and impactful nose includes rose petal, sandalwood, orange rind, and bright cherry components. The creamy, dense texture accents cherries jubilee and dark berry flavors with a broad core of sweet, intense, ripe fruit, all held together with super-fine-grained tannins and a very persistent, mouthwatering finish.

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: 3.75

Titrateable acidity: 0.56 g/100mL

Alcohol: 14.3% by volume

Yield: 2.2 tons of grapes per acre

Barrel aging: 20 months, 70% new French oak

266 cases produced