



TALISMAN

2010 Weir Vineyard Pinot noir Yorkville Highlands

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

Planted in 1992, the Weir Vineyard is our most far-flung vineyard. Located in the Yorkville Highlands between Cloverdale and Mendocino, the vineyard's elevation (850'-1000') and aspect place it squarely in the path of cold air flowing in from the Mendocino coast, a mere 17 miles away. The 15 acre vineyard incorporates several soil types, including gravels, highly fractured rock and old sandstone. The topsoil is thin, limiting vine growth and vigor, while promoting concentration in the resulting wines.

The beginning of the vintage was unusually cool, delaying budbreak, flowering, and fruit set. After a heat spike in August that hastened veraison, we slid into a near-perfect period of weather to finish the ripening process. The grapes were picked slightly later than normal, on October 5.

As usual, the winemaking was rather simple. The fruit was sorted by our crew and we gently loaded the fermenter with a layer of fruit (about 25%) that did not go through the destemmer. The balance of the fruit was de-stemmed and added to the vat. The must soaked at 58o F for nearly a week before a natural fermentation started. Thirty-five days after harvest, the vat was drained, the grapes were pressed, and the wine was barreled. Malolactic fermentation took place in barrel and was completed the following spring.

Tasting Notes

Our 2010 Weir Vineyard Pinot noir is a stunning wine. It opens with notes of dense, intense French strawberry, cherry blossom, jasmine flower, wet potter's clay, and a slight hint of herb. The soft, round entry rolls into floral, jasmine, mineral, and cherry cream flavors. Texturally, the wine is full, rich, and voluptuous and finishes with a persistent, cool, slightly tart edge that acts as a foil against the perception of ripe, sweet fruit.

Details

Vineyard planted in: 1992

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: 2A, Pommard, Romanée-Conti, Rochioli

Rootstock: 5C

pH: 3.75

Titrateable acidity: 5.7 g/L

Alcohol: 14.5% by volume

Yield: 2.4 tons of grapes per acre

Barrel aging: 21 months, 64% new French oak

243 cases produced