



TALISMAN

2011 Adastra 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

Adastra 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, 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.

A very wet, cool spring delayed budbreak at Adastra, setting the stage for a late harvest. Continuing the theme, a big, rain-laden springtime storm wreaked havoc on the crop load at Adastra and only a tiny percentage of the flowers set fruit. The good news is that these conditions also led to a very concentrated wine. The summer remained cool, further delaying the ripening process, but allowing flavors and tannins to slowly develop. A heat spell in the middle of September finally pushed the grapes into ripening and we were able to pick the entire vineyard October 1, just ahead of the arrival of the first big storm of the season.

The grapes from all of the vineyard blocks were co-fermented in a single vat, utilizing about 20% whole cluster. A feral fermentation started five days after harvest and took a bit over a week for the fermentation to achieve completion. After fermentation, the tank was sealed up and the grapes underwent an extended maceration. Thirty-four days after picking, the tank was drained and pressed and the wine was settled overnight before being transferred to François Frères, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond barrels for malolactic fermentation and aging.

Tasting Notes

The miniscule crop and the long, cool growing season conspired to produce a wine with amazing depth, grace, and concentration. The nose is quite complex with ripe, red fruit, cedar, sandalwood, spice, and clove, along with very pretty tropical floral notes, lemongrass, and a beautiful hint of moist soil. Flavors unfold with soft, very integrated sweet oak, red berries, sweet fruit, rhubarb, vanilla, green peppercorn, and cassia. The texture is rich, chewy, and beautifully structured and flows seamlessly into a persistent 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: 3.73

Titratable acidity: 5.7 g/L

Alcohol: 14.1% by volume

Yield: 1.4 tons of grapes per acre

Barrel aging: 20 months, 64% new French oak

189 cases produced