



# TALISMAN

## 2011 Red Dog Vineyard Pinot noir 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 through the Petaluma Gap and slamming directly into the upper reaches of Sonoma Mountain. The soils are low-vigor loamy clays. This site ripens very slowly, providing perfect conditions for complete and complex flavor development. Fog often persists in the mornings when the sun has risen above the eastern slope and by the time that the afternoon sun has made its impact on the western slope, the cold air and fog begin their journey back from coast to mountain.

Red Dog was markedly affected by the late start to the growing season and the stormy weather in June that brought significant rain and cold when the vines were in mid-bloom. This hugely reduced the amount of fruit on the vines. Even with the reduced crop load, the cool summer delayed ripening and we went to extraordinary efforts in the vineyard to produce a great wine, backing up the adage that even in challenging years, conscientious wineries produce great wines. October 3 brought the first rain of the season and we responded by removing all of the leaves around the fruit to ensure adequate drying to prevent rot. A second storm, smaller, but warmer, arrived October 10. Thankfully, the storm's departure was marked by a warm breeze that quickly dried out the vines and we delayed picking to obtain a bit more ripeness before we finally picked October 15, the latest harvest on record at Red Dog.

We picked all three clones at the same time and fermented them all together in a single vat. The fruit was painstakingly hand sorted to eliminate anything but absolutely perfect fruit from the fermenter. Our use of whole clusters was about 20% in the bottom of the fermenter. The fermentation started after four days, and required another nine days to reach completion. Extended maceration took the total time in tank to 34 days, after which we drained the tank and pressed, settling the biggest solids out overnight before going to barrel. We used 50% new French oak barrels from Dargaud et Jaegle, Marcel Cadet, Francois Frères, and Remond. The wine was bottled after 20 months of barrel aging.

### Tasting Notes

Despite the challenges of the vintage, we made a beautiful wine with deep bass notes, as well as blueberry, brown spice, mushroom, floral, and raspberry elements to the aroma. The flavor is fresh and fairly fruit-driven, and includes dark blueberry, cola, strawberry, raspberry, and pomegranate, along with a healthy dose of umami. The wine is deftly structured and the tannins linger seductively on the finish.

### Details

Vineyard planted in 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

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

Rootstock: 3309

pH: 3.66

Titrateable acidity: 6.3 g/L

Alcohol: 14.1% by volume

Yield: 1.4 tons of grapes per acre

Barrel aging: 20 months, 50% new French oak

172 cases produced