



TALISMAN

2012 Aadastra Vineyard Pinot noir Los Carneros Napa Valley

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 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.

The 2012 vintage was ideal; budbreak occurred right on schedule in March and the weather was dry and mild during flowering and fruit set, producing a moderate crop. Supreme weather dominated for the balance of the growing season into harvest, with an absence of any remarkable heat waves or unusually cold weather. We picked when the grapes tasted incredibly delicious.

We picked all of our blocks in a single day. In addition to the blocks that we've historically sourced, we also worked with the first significant crop from four new blocks containing "suitcase" clones that had been budded over from merlot to pinot noir. The largest lot produced was a co-fermentation of several clones in a 5-ton open-top fermenter; we also fermented a couple of the clones separately in smaller fermenters; 25% whole cluster fruit was included in these fermentations. Feral fermentations started 4-5 days after harvest and all of the lots underwent extended maceration prior to pressing and barreling. The different lots were blended just prior to bottling. The wine was aged in François Frères, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond barrels.

Tasting Notes

The bouquet is a deep, well-integrated symphony of notes – licorice, black cherry with vanilla custard, a hint of briar, hay, and redwood bark. The flavors are bold, and comforting nips of raspberry, cherry, and dark plum yield to spicy cranberry on the mid-palate. The texture is built of silky tannins akin to the lush feel of high thread count sheets on skin, and the finish lingers and lingers.

Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: 2A, Swan, Pommard, Dijon clones 113,115, 777
and two "suitcase" clones

Rootstock: 110R

pH: 3.70

Titrateable acidity: 6.0 g/L

Alcohol: 14.4% by volume

Yield: 2.2 tons of grapes per acre

Harvest date: September 13, 2012

Barrel aging: 20 months, 59% new French oak

416 cases produced