



# TALISMAN

## 2012 Badger Block Vineyard Pinot noir Sonoma Coast

*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

This wine comes from a meticulously farmed, certified “Fish Friendly” vineyard atop a windblown ridge in the middle of the Petaluma Gap, the lowest point in the Coast Range north of the Golden Gate. The gap is a conduit for cold air and fog, courtesy of the refrigerator-like Pacific Ocean. The silty-clay soils underlain with decomposing fossils provide great drainage and the permanent cover crop supports a healthy soil environment and provides an insectary for beneficial insects.

The 2012 vintage was a relief after the challenges of the previous vintage. The entire summer was defined by cool, coastal-influenced mornings with warm, but never hot, afternoons. The trend continued through September, which was unusual because of the absence of heat spikes. In summary, the growing season was near-perfect.

We picked the grapes October 4 from a single block comprised solely of FPMS Clone 90 vines. As usual, the yield was small at only 2.1 tons per acre, but the quality of the fruit was stunning. The winemaking was simple – 30% of the fruit was placed in the bottom of two small fermenters and the balance of the fruit was hand-sorted and destemmed directly into the fermenters. A feral fermentation started six days after picking and the must was punched down by hand several times each day until dry. The tanks were sealed for an extended maceration and then drained and pressed thirty-four days after picking. The wine underwent malolactic fermentation and aging in Marcel Cadet and Francois Freres barrels.

### Tasting Notes

Yum! This wine is delicious from its rich, round entry to its flavorful, persistent finish. In between, there’s the aroma and flavor of dark berries mulled with violets, a streak of mineral, and tiny hints of vanilla and spice. The texture is generously voluptuous and there is a savory character to the flavor. This is all supported with densely-packed, but fine-grained tannins.

### Details

Vineyard planted in: 2001  
Vine spacing: 4’ x 7’  
Vine density: 1556 vines per acre  
Clones/selections: UCD Clone 90  
Rootstock: 101-14

pH: 3.68  
Titratable acidity: 6.3 g/L  
Alcohol: 14.3% by volume  
Yield: 2.1 tons of grapes per acre  
Barrel aging: 21 months, 50% new French oak

96 cases produced