



TALISMAN

2012 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.

The most remarkable thing about the 2012 vintage was how regular it was. Following the first winter of an epic drought, a perfectly-sized crop developed in the midst of dry, mild weather during flowering and fruit set. Supreme weather dominated for the balance of the growing season into harvest, with an absence of any remarkable heat waves or unusually cold weather; a wonderful stage on which to craft beautifully balanced Pinot Noir.

We picked the entire vineyard September 16, fermenting the Pommard clone by itself and co-fermenting the Dijon 115 and 777 clones. Whole clusters were utilized in both fermentations at a rate of about 25%. Winemaking was minimalist, utilizing only feral yeast and malolactic bacteria. The two lots underwent a post-fermentation maceration, then were pressed, barreled, and aged individually in French oak barrels from four coopers; Dargaud et Jaegle, Marcel Cadet, François Frères, and Remond. The two lots were blended just before bottling.

Tasting Notes

This wine is just plain yummy. The nose is full of cherry, spice notes, currant, and the smell a damp redwood forest. The wine enters the mouth with dense energetic acidity, starting with bright red fruit that transforms into darker black cherry, blackberry, cola and gentle brambly fruit, supported by a hint of sweet oak on the mid-palate. There's also a bit of phenol and umami. One emotive taster described the 2012 Red Dog as a "flavor bully." The finish is persistent and mouthwatering.

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: 3.77

Titrateable acidity: 6.6 g/L

Alcohol: 14.4% by volume

Yield: 2.1 tons of grapes per acre

Barrel aging: 20 months, 45% new French oak

Production: 218 cases produced