



TALISMAN

2012 Wildcat Mountain 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

Situated high on the southern flank of the mountain range defining the western edge of Sonoma Valley, Wildcat Mountain Vineyard is an outlier as it straddles both Los Carneros and Sonoma Coast appellations. The highest vineyard in the area at an elevation at 750', it sits on very rocky, well-drained soils of volcanic origin, exposed to the full brunt of fog and cold airflow that streams off the upper reaches of San Pablo Bay. This is an ideal place to grow top-tier Pinot noir grapes. Formerly grazing land, the vineyard was established by Nancy and Tony Lilly with their partner, Steve MacRostie in 1998. The quality of the vineyard bears testimony to the vision and tenacity of several generations of Nancy's family, which has been the steward of this land since 1940.

The 2012 vintage was textbook perfect. Dry, mild weather during flowering and fruit set created a moderate crop. The entire summer was even-keeled, with no big heat spikes during the growing season and no rain to make winemakers nervous.

As usual, the winemaking was quite simple. The grapes were picked October 8 from three separate blocks set on rocky soils. After our normal regime of sorting, 25% of the grapes were placed whole cluster in two fermenters, then the balance of the grapes were destemmed on top of the unmolested fruit. Feral yeast kicked in after five days and finished their jobs a little more than a week later, after which the must underwent extended maceration. Total time in vat was thirty-seven days from picking to pressing. This wine was then aged for 21 months in French oak barrels, 57% of which were brand new.

Tasting Notes

This wine is classic Wildcat! It opens with bass notes, raspberry, cherry, soy, a hint of barbeque, and the floral note of rose petals. The entry is focused and slightly lean; melding into a savory, harmonious mid-palate like red velvet cake – cherry and chocolate with crushed-up berries with rocks thrown on top. The tannins are fine-grained and slightly grippy. The finish of this compellingly delicious wine is very lingering.

Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: Pommard, Dijon 115, Dijon 777

Rootstock: 110R, 3309, 101-14

pH: 3.74

Titrateable acidity: 6.0 g/L

Alcohol: 15.0% by volume

Yield: 2.6 tons of grapes per acre

Barrel aging: 21 months, 57% new French oak

173 cases produced