



# TALISMAN

## 2013 Adastra Vineyard Pinot noir

*Méthode Valise*

### 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

Organically farmed and CCOF certified, Adastra is lovingly stewarded by owner Chris Thorpe and his son-in-law Edwin Richards. This is a truly special vineyard, planted to a slew of Pinot noir clones and selections, including a “suitcase clone” that has been in California for some time. We hand-crafted a single barrel of wine from this clone, utilizing the most traditional of winemaking methods, 100% whole clusters (*méthode ancienne*) in the vat and fermentation with feral fauna.

When you're a wine grape farmer, unremarkable weather can be a very good thing, and the 2013 growing season was pretty close to ideal. Wonderfully dry conditions and moderate temperatures throughout the season allowed us to pick when the flavors were just right.

This was the second significant crop from four new blocks containing “suitcase” clones that had been budded over from merlot to pinot noir. We fermented this lot 100% whole cluster; *méthode ancienne* (“ancient method” meaning stomped by foot like Lucille Ball) in a small 1 ton fermenter. Feral fermentation started 6 days after harvest and required an additional 12 days for completion. The wine was pressed and barreled 41 days after picking, and was aged in a brand new François Frères barrel.

#### Tasting Notes

A beguiling bouquet of mesquite, dark stewed cherry, spice, chalky clay and perfumey gardenia are just the beginning of this captivating and bewitching wine, crafted from just one tiny block of Adastra vineyard. The tannins are super fine, giving a full, broad, chewy, smooth mouthfeel like corduroy. Flavors of cranberry, bright red fruit, fall leaves and white pepper evolve as the wine broods and promises a very long, fascinating life ahead.

#### Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: one very highly regarded “suitcase” clone

Rootstock: 110R

Elevation: 75'

pH: 3.79

Titrateable acidity: 5.8 g/L

Alcohol: 14.9% by volume

Yield: 2.2 tons of grapes per acre

Harvest date: Sept 13, 2013

Barrel aging: 20 months, 100% new French oak

20 cases produced (one barrel)