



TALISMAN

Pinot Noir Cuvée No. 5

Sonoma County

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

Historically, we've made these bottlings from barrels of wine that were pulled from our single vineyard programs. We are very proud of our vineyard partners and the unique and often extreme characteristics of each individual site. Past blends have included components from different vineyards, appellations, counties and even different vintages, but they always come together in a fun, interesting and extremely delicious way.

This is number five in our series of "Cuvée" bottlings. The grapes were sourced from a couple of "infant" vineyards that show enough character to suggest greatness as they mature, but they have yet to fully hit their stride. We hope that they will be destined for single-vineyard bottlings in the future, but for now they make a fantastic "Cuvée No. 5". We all hope that our children grow up to be geniuses – with just a little luck, they will.

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.

Tasting Notes

A soft comforting bouquet of raspberry, spice and juicy plum introduce this yummy Pinot noir cuvée. Flavors of warm cherry pie, bramble and mineral are mouth-caressing, lip-smacking and persistent... it's simply delicious!

Details

Fermentation: feral yeast, 25% whole cluster
Titratable acidity: 5.9 g/100mL
pH: 3.70

Alcohol: 14.2% by volume
Barrel aging: 19 months, 44% new French oak

217 cases produced