



# TALISMAN

## 2013 Gunsalus Vineyard Pinot noir Russian River Valley

*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

Pamela and Glen Gunsalus (“gun-say-lus”) are always in their vineyard, located on a west-facing slope in the Green Valley of Russian River Valley appellation. These two former researchers have great intuition backed up by scientific rigor and it shows in the quality of their grapes.

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. When harvest finally came around on September 7, the fruit was near perfect with beautiful tannins, great flavors, and moderate sugars. As is often the case, Gunsalus was our first pick of the year.

Because the stems and the fruit were in such great condition, we pushed the proportion of whole grape clusters in the fermenters to near 30%. The balance of the fruit was carefully sorted, gently destemmed, and then the berries were sorted again and loaded into an open-top fermenter and peacefully soaked at 58o F for about a week. The ambient yeast took hold and the fermentation commenced. After 36 days in vat, the wine was drained, the grapes were pressed and after all of the gross solids settled out overnight the wine went to Francois Frères, Dargaud et Jaegle, Marcel Cadet, Rousseau, and Remond barrels, where malolactic fermentation took place. The wine remained in barrel, without racking to maximize lees contact, until just before bottling.

### Tasting Notes

The nose of this wine is really quite pretty, with floral, perfumed notes, some spice, and dark, yet bright fruit. The texture is creamy, soft and round, accented by concentrated cherry and blackberry flavors. There is also a slight minerality reminiscent of oyster shell that we’ve not seen in previous vintages of Gunsalus. The tannins are seamless, super-fine and the finish is lovely and persistent. This wine is delicious!

### Details

Vineyard planted in: 2001

Vine spacing: 4’ x 7’

Vine density: 1556 vines per acre

Clones/selections: Dijon clones 114, 115, 777

Rootstock: 101-14

pH: 3.667

Titrateable acidity: 6.0 g/L

Alcohol: 14.6% by volume

Yield: 2.8 tons of grapes per acre

Barrel aging: 19 months, 50% new French oak

Production: 314 cases produced