



TALISMAN

2013 Huckleberry's Vineyard Pinot noir Sonoma Coast

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

Bill and Lauren Hipp, along with their dogs Huckleberry and Gracie, farm this vineyard on the edge of the Sonoma Coast appellation just northwest of the small town of Graton. This pocket-sized parcel sits on classic Gold Ridge soils. The closely-spaced vineyard is managed entirely by hand (Bill's and Lauren's!) and the attention to detail translates to the wine.

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.

The winemaking was remarkably simple. The two blocks were fermented separately. About 25% of the fruit was layered into the fermenters as whole clusters and the balance was gently destemmed with nearly 100% of the berries remaining intact. The fruit soaked until a feral fermentation ensued 5-7 days later. At this point, we started punching down the cap four times daily, reducing the number of punchdowns as the fermentation proceeded. When the yeast had completed their work after eight days, the fermenters were sealed for an extended maceration. We drained both fermenters and pressed the wine off the skins thirty-six days after harvest, then aged the wine in Marcel Cadet, François Frères, Dargaud et Jaegle and Remond barrels for 18 months.

Tasting Notes

What a bright bouquet; zingy, lively cherry cream and raspberry and smiley like "Huckleberry", the namesake pup of this vineyard. A broad array of flavors abound; lilac, ripe nectarine, rich Meyer lemon zest, cassis, wild mushroom strudel, spice and a hint of toast. This wine has a luscious, mouth coating blackberry texture and dances with high notes and low notes; its complexity promises a long life ahead.

Details

Vineyard planted in: 2004

Vine spacing: 53' x 5'

Vine density: 2904 vines per acre

Clones/selections: Dijon clones 115, 667, 777, 828

Rootstock: 101-14

pH: 3.71

Titrateable acidity: 5.5 g/L

Alcohol: 14.67% by volume

Yield: 2.85 tons of grapes per acre

Barrel aging: 198 months, 50% new French oak

93 cases produced