



TALISMAN

2014 Aadastra Vineyard Pinot noir Los Carneros Napa 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

Aadastra is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and very thin, relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little in the way of manipulation, a hallmark of an exceptional vineyard. Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces wines unlike most Los Carneros Pinot noirs.

2014 was the third year of a serious drought in Northern California giving us lower grape yields with tremendous concentration. A warm, relatively dry spring meant quick flowering, and warm temperatures during fruit set produced a nice even set. The summer was mild with very few heat spikes, giving us a consistent, well developed crop. Two weeks of fog at the end of August slowed things down, then a brief heat wave over Labor Day jump started harvest, with mild temperatures thereafter.

All of Aadastra's Pinot was picked in one day. Feral fermentations started 4-6 days after harvest, and we retained a whole cluster component of 25%. All of the lots underwent extended maceration prior to pressing and barreling. The wine was aged and went through malolactic fermentation in French oak barrels, including François Frères, Rousseau, Dargaud et Jaegle, Marcel Cadet and Remond for 21 months.

Tasting Notes

Bright and ebullient, this wine charms with intense perfumed notes of raspberry, blueberry and black licorice. The palate is round, soft and lush with fascinating accents of rhubarb, caraway, sandalwood, cream soda and mineral. It's rich, firm structure ensures a good pairing with a hearty meal, and promises balance and long aging potential.

Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: 2A, Swan, Pommard, Dijon clones 113,115, 777
and two "suitcase" clones

Rootstock: 110R

pH: 3.69

Titrateable acidity: 5.9 g/L

Alcohol: 14.9% by volume

Yield: 2.6 tons of grapes per acre

Harvest dates: September 13th

Barrel aging: 21 months, 67% new French oak

291 cases produced