



TALISMAN

2014 Rancho Estrella Vineyard Pinot noir 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

Rancho Estrella is an intentional farming community located near the upper end of Lovall Valley, an isolated valley within Napa County. Due to its geographic isolation, the property has been used as a turkey breeding operation and, more recently, an animal rescue facility. The Rancho is food-focused (the residents include three trained chefs) and raises vegetables and olives, as well as goats and cattle. The combination of rocky, weathered rhyolite soil and the 600' elevation at the southern end of the valley conspire to make a cool, challenging vineyard site with vines that struggle a bit.

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.

This was the last vineyard of the year to be picked, on September 22nd. The grapes were hand-sorted, then destemmed without crushing; about 25% of the fruit was placed in the bottom of the fermenters for a whole cluster component. As usual, we relied on native yeast for the primary fermentation, as well as native bacteria for the malolactic fermentation. The bins were punched down by hand four times per day. The tanks were drained and pressed after an extended maceration, the wine settled overnight to remove the very heaviest solids, then racked into two French oak barrels; a brand spanking new François Freres and one used Rousseau, then bottled by hand.

Tasting Notes

This 2014 Rancho Estrella Pinot Noir possesses an enchanting bouquet of rhubarb, currants, redwood bark, rose hips and baking spices, with a deep yet taut mouthful of tangy ripe black plum, dark cherries and celery seed. This very unique vineyard site which is quite rocky and exceptionally cool, yields flinty wines with depth, tension and a long fascinating finish.

Details

Vineyard planted in: 2006

Vine spacing: 6' x 4'

Vine density: 1815 vines per acre

Clones/selections: Pommard, Dijon 828

Rootstock: 3309, 101-14

pH: 3.76

Titrateable acidity: 5.8 g/L

Alcohol: 14.7% by volume

Yield: 1.8 tons of grapes per acre

Barrel aging: 21 months, 50% new French oak

46 cases produced