



TALISMAN

2014 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.

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.

Our first harvest of the year and just a few days on the early side, we picked the grapes at Gunsalus on September 2. Similar to the previous year, the stems were well lignified, so we included nearly 30% as a whole cluster contribution. The grapes were sorted and destemmed, then cold soaked until a feral fermentation took off about six days after harvest. The fermentation, along with frequent punch-downs, went to completion eight days later, when the fermenter was sealed up for an extended maceration. Thirty-eight days after picking, the tank was drained, the remaining grapes were pressed, and the wine was barreled, using barrels from five different coopers to help add layers of complexity. Malolactic fermentation occurred in barrel. The wine remained unracked until just before blending and bottling.

Tasting Notes

Such an enchanting and engaging classic Russian River bouquet of blackberry, cherry, blueberry and spice. Add in flavors of sarsaparilla, licorice and brown sugar with a rich, round, lush mouthfeel, initially a bit tight on the palate. Flavors linger on with an aromatic finish of strawberry, orange peel and rose petal. Simply delicious.

Details

Vineyard planted in: 2001

Vine spacing: 4' x 7'

Vine density: 1556 vines per acre

Clones/selections: Dijon clones 114, 115, 667 and 777

Rootstock: 101-14

Elevation: 170-300'

pH: 3.70

Titratable acidity: 5.8 g/L

Alcohol: 14.8% by volume

Yield: 2.7 tons of grapes per acre

Barrel aging: 21 months, 44% new French oak

392 cases produced