



TALISMAN

2016 Rosé of Pinot noir

Dawson Vineyard

Los Carneros

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

We've vineyard-designated this wine to pay homage to the concept of making rosé that can be fun, flirty and fruity, yet retain a serious side with an alluring complexity. This is a dry, crisply structured, pretty wine that is comfortable in a variety of settings from picnics to parties or serious dining. Share this wine with those you love!

Dawson vineyard is located on the Sonoma county side of Los Carneros; with clay soils typical of the area, and is farmed organically. 2016 was the last year of serious drought, yielding grapes of great intensity making it fun to craft this delicious, mouth-watering dry rosé.

The grapes for this rosé were picked at full ripeness (less common for dry rosés), giving us a round, full flavored wine. The clusters were pressed whole, then the juice was fermented with feral yeast in neutral French oak barrels. The wine was lovingly made in a very natural way; unfiltered and unfinned, to give us exceptional texture and flavor intensity, then bottled by hand.

Tasting Notes

An alluring bouquet of jasmine, wild French strawberries and watermelon waft from the glass of this lively and flavorful dry rosé. This wine is juicy and mouthwatering; a summer fruit salad on the palate, with an edgy tension like melon rind giving a bit of structure. Flavors of raspberry and currant with a whisper of ginger make this a fascinating and refreshing wine that pairs well with fresh seafood, bitter greens salad or simply sipping on its own.

Details

Fermentation: feral yeast
Year planted: 2000
Clones: 667, 115, Pommard
Elevation: 25' above sea level

Barrel aging: 6 months in neutral French oak
Titratable acidity: 6.9 g/100mL
pH: 3.38
Alcohol: 14.1% by volume

122 cases produced (5 barrels)