



TALISMAN

2017 Rosé of Pinot noir North 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

This wine was made from free run juice from all of our vineyards and was blended into a flavorful ensemble, then fermented by feral yeast in neutral French oak barrels. This sassy, delicious dry rosé displays crisp acidity and is a great companion for a variety of tasting treats and fun occasions. Share it with good friends.

2017 started with a wet spring, encouraging healthy vine growth and required good canopy management. We enjoyed mostly mild daytime temperatures and cool nights throughout the summer season, then found ourselves in a labor day heat spike. Thankfully all our Pinot Noir had been harvested and was happily fermenting in the winery when the crazy October fires swept through the area.

The grapes for this rosé were picked at full ripeness (less common for many dry rosés) giving us a round, full flavored wine. The free-run juice was sequestered from all of our Pinot Noir lots, then fermented with feral yeast for 20 days in neutral French oak barrels. The wine was hand bottled after a very light filtration.

Tasting Notes

Such bright, lively aromas of tangerine zest, peach, guava, apricot, white flowers and something edgy; melon rind, or perhaps peach pit surround your senses when enjoying a glass of this beautiful dry rosé... on the palate you'll find it extremely flavorful, round, mouth-filling and refreshing with bright acidity. Flavors of ripe peach, ruby grapefruit, nectarine, mellow melon and a hint of cold sake stretch out into a delicious long finish reminiscent of strawberry cheesecake. A truly yummy wine!

Details

Fermentation: feral yeast

Titrateable acidity: 6.4 g/100mL

pH: 3.35

Includes: High quality Pinot Noir grapes from Sonoma, Napa and Mendocino Counties

Barrel aging: 7 months in neutral French oak

Alcohol: 14.1% by volume

122 cases produced (5 barrels)