



TALISMAN

2004 Red Dog Vineyard Pinot noir Sonoma Mountain

Talisman Cellars is dedicated to the creation of delicious wines that are true to their roots and accurately reflect their places of origin.

About the Talisman Logo

The Talisman logo is a stylized representation of the *paho*, a Native American charm that has been imbued with the power to protect one from harm. The elements of the paho represent the circle of life and the four directions, reminding us of our place in the universe. The rays around the paho 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 is the first bottling from this outstanding Pinot noir site. Located on the northwest flank of Sonoma Mountain at 2000 feet in elevation, this panoramic mountainside site is the recipient of coastal fog and cool air flowing from the chilly Pacific through the Petaluma Gap and slamming directly into the upper reaches of Sonoma Mountain. Low temperatures and loamy clay soils moderate vine vigor on both eastern and western exposures in the Red Dog Vineyard. Tom and Debbie Engel tend this organically grown vineyard with a careful eye to detail that is reflected in the wines.

Located above the inversion layer that traps cold air early in the season, this vineyard underwent bud break in early March, slightly ahead of vineyards in more low-lying regions. The season proceeded with a pattern of fog ebbing and flowing in a normal three-to-four day cycle, keeping temperatures in the vineyard quite cool. The small vine size and miniscule fruit yield allowed consistent, even ripening and a moderately early harvest.

Hand-picked on September 1, the fruit arrived at the winery in pristine condition. About 20% of the fruit was placed directly into the fermenter as whole clusters without being destemmed. The balance was destemmed with a large percentage of unbroken berries which contribute to fruit character in the wine. A native fermentation began six days after harvest and the pressing occurred after the tannins had harmoniously evolved 28 days later. The wine was aged in new and two-year-old French oak barrels, where malolactic fermentation occurred, for a total of eighteen months.

Tasting Notes

This wine is truly reflective of its mountain origins. This is a dense, large-scale wine that manages to achieve balance within the framework of a substantial structure. Notes of black pepper, cherry, mineral, and damp forest floor waft from the glass. This is a ripe, unctuous wine with concentrated cherry and blueberry flavors, a hint of anise, and a very persistent finish. While delicious now, Red Dog Vineyard Pinot noir has the stuffing to evolve favorably over the next decade.

Details

Vineyard planted in 2000
Vine spacing: 6' x 8'
Vine density: 908 vines per acre
Clones/selections: Dijon 115, Dijon 777, and Pommard
Rootstock: 3309

pH: 3.70
Titratable acidity: 0.59 g/100mL
Alcohol: 14.1% by volume
Yield: 1.9 tons of grapes per acre
Barrel aging: 18 months, 60% new French oak

208 cases produced