



TALISMAN

2004 Thorn Ridge Vineyard Pinot noir Sonoma Coast

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

With panoramic views of northern California's Coast Range, Thorn Ridge is an ideal spot for a picnic on a warm summer day. With a weather pattern that runs in 3-5 day cycles of alternate hot and cold, however, this great spot for an outing becomes downright inhospitable during the cold portion of the cycle. Sitting southwest of Sebastopol on the northern edge of the Petaluma Gap, Thorn Ridge is a magnet for cold air and fog, just the right elements for superb Pinot noir grapes. The soils are low-vigor silt and the vineyard receives so little irrigation that it is for all intents and purposes dry farmed.

The 2004 vintage began on an auspicious note with bud break occurring a full two weeks earlier than normal, causing grape growers to lose sleep over worries of frost. Fortunately, the unseasonably warm weather that pushed the vines to an early start continued and thoughts of frost evaporated. A series of heat spikes in May and June, punctuated by an early cycle of cool, foggy days led to a small crop of tiny berries. Although harvest occurred September 3, a full two weeks earlier than normal, the early start to the season allowed for normal hang time with beautiful flavor and tannin development.

The grapes were harvested in the early morning hours to keep the fruit cold. Once in the winery, 75% of the grapes were destemmed and 25% dumped in the bottom of the fermenter as whole clusters. Five days were required before the start of a native fermentation, after which a small amount of a commercial yeast strain was introduced to ensure completion of the fermentation process. Pressing occurred after 33 days in the fermenter. The wine underwent malolactic fermentation and eighteen months of aging in new and two-year-old French oak barrels.

Tasting Notes

Talisman's 2004 Thorn Ridge Vineyard Pinot noir is a serious Pinot lover's wine. The spicy nose is layered with Bing cherry and damp forest floor aromas and a flavor profile to match. The mouthfeel is structured, yet round and viscous. This balanced wine finishes with a grippy tannic backbone and a very persistent finish. While a beautiful glass of wine now, those who have the patience to cellar this wine for eight to ten years will be richly rewarded.

Details

Vineyard planted in 1995

Vine spacing: 6' x 8'

Vine Density: 908 vines per acre

Clones/selections: Dijon 115, Swan, and Pommard

Rootstock: 110R and 1103P

pH: 3.63

Titrateable acidity: 0.62 g/100mL

Alcohol: 14.1% by volume

Yield: 1.3 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

421 cases produced