



TALISMAN

2003 Thorn Ridge Vineyard Pinot noir Sonoma 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

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.

In 2003, Mother Nature spawned both grief and extraordinary pleasure in the hearts of growers and winemakers. At this site of naturally low yields, the grape crop was freakishly reduced by a combination of unseasonable heat spikes in March, followed by one of the wettest Aprils recorded. Just prior to harvest, a series of heat spikes created a touch of dehydration, concentrating the near-perfect flavors that resulted from very mild summer days. The result is a wine with exceptional fruit qualities and concentration.

Harvest occurred on 19 September and 24 September. The grapes were simply destemmed with 25% retained as whole clusters. Left to soak for five days prior to the start of a native fermentation, a small amount of a commercial yeast strain was introduced to ensure completion of the process. Pressing occurred after 36 days in the fermenter. The wine underwent malolactic fermentation and aging in 60% new French oak barrels (Francois Freres, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) and bottled after 18 months in barrel.

Tasting Notes

This wine is big and serious. Ripe plums and blackberry jam virtually jump from the glass. Rich and complex, a mouth full of black cherries fills the palate, reinforced by very fine-grained tannins and significant structure. Silky, rich, and intense, this is a concentrated, beautiful example of Pinot noir reflecting terroir.

Details

Vineyard planted in: 1995

Vine spacing 6' x 8'

Clones/selections: Dijon 115, Swan, and Pommard

Rootstock: 110R and 1103P

pH: 3.74

Titrateable acidity: 0.58 g/100mL

Alcohol: 14.1% by volume

Yield: 1.3 tons/acre

246 cases produced