



TALISMAN

2003 Wildcat Mountain Vineyard Pinot noir 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

Situated high on the southern flank of the mountain range defining the western edge of Sonoma Valley, Wildcat Mountain Vineyard is an outlier in the Los Carneros appellation. The highest vineyard in the appellation, it sits on well-drained soils of volcanic origin, exposed to the full brunt of fog and cold airflow that streams off the upper reaches of San Pablo Bay. This is an ideal place to grow top-tier Pinot noir grapes. Formerly grazing land, the vineyard was established by Nancy and Tony Lilly with their partner, Steve MacRostie in 1998. The quality of the vineyard bears testimony to the vision and tenacity of several generations of Nancy's family, which has been the steward of this land for over 50 years.

The 2003 growing season was a dichotomous experience. Early heat spikes in March and one of the wettest Apriils on record combined to disrupt flowering and create a miniscule crop, subsequently decreasing wine production. Cool summer days provided optimum conditions for flavor development, while heat spikes just prior to harvest catalyzed the final stage of ripening. The synergy of a small crop and a touch of dehydration from the heat created a wine that evolved with focused fruit qualities and exceptional concentration.

Picking occurred on 19 September with fruit that was perfectly ripe. A field blend of all of the clones was co-fermented in a single tank. About 20% of the grapes entered the fermenter as whole clusters, with the balance gently destemmed as whole berries. Native fermentation began six days later and pressing occurred after 34 days in vat. The wine was aged 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 possesses a serious nose of dark blue fruits, bacon, and forest floor. The mouth is full of sweet, alluring fruit akin to cherries jubilee. The texture is round, smooth, and silky, bolstered by soft, but well-structured tannins finishing with good grip.

Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Clones/selections: Swan, Dijon 115, Dijon 667, Dijon 777

Rootstock: 110R, 3309, 101-14

pH: 3.78

Titrateable acidity: 0.59 g/100mL

Alcohol: 14.1% by volume

Yield: 1.9 tons/acre

279 cases produced