



TALISMAN

2004 Ted's Vineyard Pinot noir Russian River Valley

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

The grapes for this bottling were sourced from Ted Klopp's exceptional vineyard, which lies on the same sandy/silty Goldridge soils profile as the nearby Dehlinger and Kistler vineyards. While this vineyard is relatively young, it has already gained a reputation for producing luscious vineyard-designate quality wines. Located in the rolling hills just west of the Laguna de Santa Rosa, the climate is cool and the vigor of the vines can be dialed in by controlling the amount of irrigation the vines receive. Clonal material consists of Swan selection, one of the mainstays of North Coast viticulture, as well as Dijon 115 and Pommard clones.

The 2004 vintage began on an auspicious note with budbreak 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 was earlier than normal, the early start to the season allowed for normal hang time with beautiful flavor and tannin development.

Harvested on 4 September, 25% of the grapes were retained as whole clusters and the balance gently destemmed, The must soaked in vat for six days before a native fermentation ensued. Two days later, a small amount of a commercial yeast strain was introduced to ensure completion of the fermentation process. After an extended maceration (34 days from crush to press), the must was pressed and racked to barrels after a night of settling. The wine underwent a long, slow malolactic fermentation and eighteen months of aging in 60% new and 40% two-year-old French oak barrels.

Tasting Notes

Bright, candied fruit, raspberry, and a hint of rose petal comprise the primary notes of both the nose and flavors of this wine. Texturally soft, viscous, and round, the palate is supported by very fine-grained tannins and a silky mouthfeel characteristic of Talisman Pinot noirs. The finish is juicy and very persistent.

Details

Vineyard planted in: 1994

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: Dijon 115, Swan, and Pommard

Rootstock: 1103P

pH: 3.73

Titrateable acidity: 0.57 g/100mL

Alcohol: 14.1% by volume

Yield: 2.3 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

208 cases produced