



TALISMAN

2004 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 vines awakened from dormancy in March, earlier than many vintners could remember. Characteristically cool and foggy, the growing season was punctuated by periods of inland-influenced weather that pushed temperatures gently upward and profoundly influenced the harvest. Early heat waves in May and June contributed to a crop of less than two tons per acre and tiny berries, as well as a slightly early harvest. Careful hand harvesting of Wildcat Mountain's entire Pinot noir crop took place over two very lengthy days during Labor Day weekend, ripeness pushed by one of the early September heat spikes that often visit the Los Carneros region near the end of the summer.

A field blend of all of the clones was co-fermented in a single five-ton fermenter. About 25% of the grapes filled the fermenter as whole clusters and the balance were gently destemmed as whole berries. Native fermentation began five days later and pressing occurred after 32 days in vat. The must was gently punched down from three to six times each day. 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

The aroma of 2004 Wildcat Mountain Vineyard Pinot noir possesses notes of forest floor often found in the region, but it is layered with mineral, spice, cardamom, and cinnamon. The entry is juicy, energetic, and bold; mid-palate flavors include black plum, star anise, and a hint of bacon. The wine finishes with bright acidity and mouthwatering juiciness.

Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

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

Rootstock: 110R, 3309, 101-14

pH: 3.56

Titrateable acidity: 0.62 g/100mL

Alcohol: 14.1% by volume

Yield: 1.9 tons of grapes per acre

Barrel aging: 18 months, 60% new French oak

207 cases produced