



TALISMAN

2007 Gunsalus 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

Pamela and Glen Gunsalus are always easy to find – they are habitually working in their vineyard, located on a west-facing slope in the Green Valley sub-appellation of the Russian River Valley. This meticulously cared-for vineyard sits on well-drained Sebastopol loam and Goldridge sandy loam soils. The 2007 vintage was exceptional in its easy grace. It started with an early budbreak and a very mild growing season with only a few early heat spikes. A bit of heat in August pushed the grapes through veraison quickly, creating a crop with very uniform ripeness. The beginning of September was unusually cool and the balance of the harvest was mild, allowing leisurely picking decisions based solely on fruit maturity and flavor profile. All of our fruit was picked prior to the mid-October rains and arrived at the winery in beautiful condition.

All of the clones were picked simultaneously and co-fermented with the inclusion of about 25% whole clusters. This was the first year in our new winery and the fruit was sorted at both the cluster and berry levels and destemmed using state-of-the-art equipment. A feral fermentation commenced on the fifth day of a soak and the wine was barreled thirty-two days after picking. Malolactic fermentation took until the following spring to finish. Following 20 months of aging in French oak barrels from five coopers of our choosing; François Freres, Dargaud and Jaegle, Remond, Marcel Cadet and Cadus, the wine was bottled in August 2009.

Tasting Notes

This is a mouthwateringly tasty wine with beautiful garnet color. The nose consists of cola, Bing cherry, and citrus peel with a vein of minerality and seductive spice running through it. The palate is big and viscous, silky smooth and bright, displaying red fruits, cherry and a hint of anise. The flavors are deep and graceful, followed by a flavorful, persistent finish.

Details

Vineyard planted in: 2001

Vine spacing: 4' x 7'

Vine density: 1556 vines per acre

Clones/selections: Dijon 114, 115, Dijon 667, Dijon 777

Rootstock: 101-14

pH: 3.71

Titrateable acidity: 0.57 g/100mL

Alcohol: 14.5% by volume

Yield: 2.75 tons of grapes per acre

Barrel aging: 20 months, 71% new French oak

296 cases produced