



TALISMAN

2008 Spring Hill 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

Chris and Karen London meticulously farm this certified "Fish Friendly" vineyard atop a windblown ridge in the middle of the Petaluma Gap, the lowest point in the Coast Range north of the Golden Gate. The gap is a conduit for cold air and fog, courtesy of the refrigerator-like Pacific Ocean. The silty-clay soils underlain with decomposing fossils provide great drainage and a healthy soil community supported by a permanent cover crop.

Sonoma County saw little rainfall after February. The dry soil and an early bout of mild weather pushed budbreak to begin slightly early in the 2008 vintage. Flowering was accompanied by an erratic weather pattern, resulting in a light, small-berried crop that produced concentrated flavors. September was greeted with a hot spell that didn't abate until mid-way through the month. After this mini-heat wave, the weather remained rather mild and cooperative until the grapes were picked October 1st and 3rd.

After harvest, the grapes were hand-sorted at the winery, then gently destemmed. About 25% of the fruit bypassed the destemmer so they could be used as whole clusters. A native fermentation took off six days after picking and the must was punched down several times each day until the end of fermentation. An extended maceration was utilized after fermentation, bringing the total contact time to 35 days. After pressing, the wine underwent a native malolactic fermentation in French oak barrels, aging for 20 months prior to bottling.

Tasting Notes

Deep, dark plum and cherry aromas mingle with hints of vanilla and toasted cinnamon stick on the nose. The flavors echo the bouquet and mingle with flinty, cherry, raspberry and soy notes. The texture is round and generous, supported by a firm structure, wonderfully grippy tannins, and a delicious mouth-watering finish.

Details

Vineyard planted in: 2001, 2002, 2003

Vine spacing: 4' x 7', 4' x 7.5'

Vine density: 1556 vines per acre, 1452 vines per acre

Clones/selections: Calera, Pommard, Dijon 777

Rootstock: 101-14

pH: 3.72

Titrateable acidity: 6.1 g/L

Alcohol: 14.3% by volume

Yield: 2.6 tons of grapes per acre

Barrel aging: 20 months, 70% new French oak

300 cases produced