



TALISMAN

2008 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 2008 growing season was a study in contrasts. Huge rains in December and January tapered down to almost nothing by the end of February. Continued drought led to an arid soil profile early in the season. Combined with cold weather during flowering and fruit set, the result was small berries and exceptional concentration. A heat wave at the beginning of September pushed the fruit toward ripening and further flavor concentration by the time the fruit was harvested September 11.

Winemaking was utter simplicity – the grapes were picked at optimal ripeness, 25% were used as a whole cluster component, and a feral fermentation took off four days after picking. The frequency of punch downs varied during the fermentation to capture great structural tannins without bitterness. Total time from destemming to pressing, which included pre- and post-fermentation macerations, was 38 days, after which the wine was aged in French oak barrels (Francois Frères, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) for 20 months prior to bottling.

Tasting Notes

Simple winemaking is often the path to complex wines. The nose is brimming with brambly raspberries, mineral and layers of Asian spices. The entry is soft and round, but immediately supported by a spine of fine-grained tannins. By mouth, the fruit is cherry, black tea and brown spices with a slight tarry note, followed by a persistent finish.

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: 3.75

Titrateable acidity: 5.9 g/L

Alcohol: 14.3% by volume

Yield: 2.2 tons of grapes per acre

Barrel aging: 20 months, 86% new French oak

184 cases produced