



TALISMAN

2009 Aadastra 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

Aadastra Vineyard is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and very thin, relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little in the way of manipulation, one of the hallmarks of an exceptional vineyard. Owner Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces real standouts among Los Carneros Pinot noirs.

The 2009 growing season was a bit cooler than most, allowing the grapes to develop flavor and tannin slowly, leading to an unusual degree of complexity and structure. Minor heat spikes at the end of August and midway through September helped concentrate flavors. Although the vineyard is relatively small, we harvested the vineyard at two different times, September 18 and 25, to pick the different blocks at their optimum ripeness.

Winemaking was done in a simple and straightforward manner. All of the clones for each pick were co-fermented with a whole cluster component of approximately 25%, the balance being destemmed with a very high percentage of whole berries. Both fermentations started with ambient yeast after 5 or 6 days of cold soak. Total time in the fermenters, including extended maceration, was around 35 days. The must was gently punched down from three to six times each day. After pressing, the wine was transferred to French oak barrels (François Frères, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) and bottled after twenty months of aging in barrel. The two picks were aged separately, but blended together just prior to bottling.

Tasting Notes

This wine is big, bold, bright, and compelling. Full of complex fruity goodness – this is a great combination of cranberry, pomegranate, with a hint of blue plum and cola. There's also mineral/gravel, notes of sandalwood, and exotic Asian spices. Add to that vanilla cream, caramel, a full body, round viscosity and a very persistent finish, and you have an exciting, very complete wine.

Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: Swan, Pommard, Dijon 113, Wadensville 2A

Rootstock: 110R

pH: 3.75

Titrateable acidity: 5.5 g/L

Alcohol: 14.8% by volume

Yield: 2.3 tons of grapes per acre

Barrel aging: 20 months, 74% new French oak

271 cases produced