



# TALISMAN

## 2009 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 (“gun-say-lus”) are always in their vineyard, located on a west-facing slope in the Green Valley of Russian River Valley appellation. These two former scientific researchers have great intuition backed up by scientific rigor and it shows in the quality of their grapes. Because of its banana belt location, the Gunsalus Vineyard is consistently our first pick each year. The 2009 growing season was characterized by slightly cooler than normal summer temperatures that allowed tannin and flavor development to progress slowly with near perfection. A minor heat spike at the end of August pushed the grapes to full ripeness and provided great conditions to pick fruit with a bit of extra concentration on September 2.

The near-perfect fruit required very minimal sorting upon arrival at the winery. Whole clusters comprised about 25% of the grapes in the fermenter and the balance was gently destemmed with a very large percentage of whole berries. A feral fermentation started about a week after picking. Once fermentation began, the must was heated and punched down frequently to maximize the extraction of soft, supple water-soluble tannins. As the amount of alcohol increased during the fermentation, both temperature and the frequency of punch-downs were decreased. The tank was drained and pressed after an extended maceration and total vat time of thirty-four days. The wine was then aged in French oak barrels (Francois Frères, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond), where it underwent malolactic fermentation. The wine was bottled after 20 months of aging.

### Tasting Notes

A bright bouquet of Bing cherry, rose petals and red currants draws you into this alluring and seductive mouthful of lush, delicious Pinot noir. This wine is refined and inviting with mouthwatering, round umami character, a tasty palate of juicy red plum, subtle spice and a long, silky 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: 3.74

Titrateable acidity: 5.8 g/L

Alcohol: 14.3 % by volume

Yield: 2.0 tons of grapes per acre

Barrel aging: 20 months, 64% new French oak

239 cases produced