



TALISMAN

2009 Red Dog Vineyard Pinot noir Sonoma Mountain

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

Located high on the northwest flank of Sonoma Mountain, this panoramic mountainside site is the recipient of coastal fog and cool air flowing from the chilly Pacific through the Petaluma Gap and slamming directly into the upper reaches of Sonoma Mountain. The soils are low-vigor loamy clays. This site ripens very slowly, providing perfect conditions for complete and complex flavor development. Fog often persists in the mornings when the sun has risen above the eastern slope and by the time that the afternoon sun has made its impact on the western slope, the cold air and fog begin their journey back from coast to mountain.

Cool weather at the very beginning of the 2009 growing season produced a minuscule crop due to inhibited pollination and fruit set. The unusually chilly trend continued unabated throughout the summer. Short heat spikes in August and mid-September finally pushed the fruit to ripeness, but with ample hang time to allow full flavor and tannin development. A diminutive crop of Dijon clones 777 and 115 was picked September 15. The slightly larger crop of Pommard clone was picked September 26.

The two Dijon clones were co-fermented with about 25% of the fruit layered into the bottom of the vats as a whole cluster component. The Pommard fruit was treated similarly. Both lots began a feral fermentation after about six days in vat. The wine spent the next twenty months aging in 60% new French oak barrels from our favorite coopers - Dargaud et Jaegle, Marcel Cadet, Francois Frères, and Remond. The two lots were blended together just prior to bottling.

Tasting Notes

Cherry pie melded with raspberry, boysenberry, mineral, and spice aromas comprise the nose. The wine is intensely flavored, with cherry and deep, dark boysenberry. The flavors are lively, vibrant, and energetic splashed against the rich, fleshy texture. Very fine-grained tannins and minerality in the mouth lead to a very persistent finish.

Details

Vineyard planted in 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Dijon 115, Dijon 777, and Pommard

Rootstock: 3309

pH: 3.73

Titrateable acidity: 5.8 g/L

Alcohol: 14.5% by volume

Yield: 1.5 tons of grapes per acre

Barrel aging: 20 months

68 cases produced