



TALISMAN

2009 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 on the southern edge 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. Rainfall for the season was near normal, but cold weather led to a bit of shatter and a slightly smaller crop than normal for this site that usually produces tiny yields. The balance of the season was characterized by temperatures that were milder than those seen in most seasons. A couple of heat waves in September helped by concentrating flavors further. The weather remained rather mild and cooperative until the grapes were picked October 2 and 6.

As usual, we hand sorted out any grapes that weren't perfect, using about 25% for a whole cluster component. The balance was destemmed, leaving nearly 100% of the berries whole. Feral yeasts started fermentation after 5 days which lasted another 8 days. The fermenter was drained and pressed after the grapes had been in vat 37 days, including time for extended maceration. The wine spent 20 months aging in French oak barrels before being bottled.

Tasting Notes

The aroma is dark and brooding, filled with complex notes of red berries, vanilla, forest floor, floral perfume, and a hint of oiled saddle leather. It's a cool, deep mouthful of red berries and very fine-grained tannins. The texture is rich, round, and voluptuous and the wine finishes with a fine persistence.

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: 3.78

Titrateable acidity: 5.9 g/L

Alcohol: 14.3% by volume

Yield: 2.2 tons of grapes per acre

Barrel aging: 20 months, 67% new French oak

269 cases produced