



TALISMAN

2009 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 main feature of the 2009 vintage was its mostly mild weather throughout the growing season. Weather during flowering was dry and not much heat was experienced until the end of August, when a minor heat spike hit, followed by a couple of minor heat waves punctuated September. By the time the fruit was harvested September 26, flavors were perfect.

Winemaking was all about doing as little as possible: hand sorting to obtain perfect fruit, 25% whole cluster component, the balance of the fruit destemmed, but not crushed, feral fermentations, gentle pressing and wine going to barrel with minimum settling, and a feral fermentation which took off four days after picking. Punch-downs vary, dependent on the grapes' temperament any given day. Total time from harvest to pressing was 36 days and barrel aging lasted twenty months in small French oak barrels.

Tasting Notes

We know we're not in Burgundy, but this California pinot noir is truly an homage to Burgundy – with its broody, earthy, mineral nose with a hint of rich forest floor funk, a dusty pink rose note, black tea and bass notes, rather than treble. Acidity inherent at this cold site shows in the mouth as brighter red fruit than the nose would lead you to expect. This is a great food wine, with focused flavors and acidity with extra-fine tannins and a juicy, mouthwatering, 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: 3.74

Titrateable acidity: 5.4 g/L

Alcohol: 14.3% by volume

Yield: 1.9 tons of grapes per acre

Barrel aging: 20 months, 86% new French oak

172 cases produced