



# TALISMAN

## 2010 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.

It seems that spring and summer were almost afterthoughts in 2010. A very cold, rainy spring created the perfect storm for a tiny crop. Summer temperatures notably cooler than the norm created an unseasonable pattern that lasted until we finally saw a little warmth in September. Talisman's entire harvest, which normally stretches from the first week of September until the middle or end of October was compressed into a two-week period that began October 2, when the first half of the Aadastra vineyard was harvested. The second half of the vineyard was picked two days later. The entire harvest was fermented in a single fermenter with about 25% whole clusters. It was seven days before a native fermentation took off and the grapes were punched down every few hours for the first few days, then punch downs were reduced to three each day. Pressing was done after 32 days in vat. The wine was settled overnight, then racked to barrels (Francois Freres, Dargaud et Jaegle, Marcel Cadet, Cadus, and Remond) for malolactic fermentation and aging.

### Tasting Notes

Extended hang time produced a wine filled with blueberry, cherry, and blackberry fruit aromas mixed with hints of vanilla, anise, and a slight mineral quality. The wine is round, soft, and lovely on entry, intense and palate-coating in the mouth and filled with dense flavors of red fruit, licorice, sassafras, and cherry. The round, voluptuous texture is the perfect foil for the structured tannin and acid that create the substantial framework. This is an intense, concentrated wine with a finish that is mouthwatering, long, and rich. 2010 Aadastra is an exceptional wine from an exceptional vineyard.

### 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: 3.72

Titrateable acidity: 6.2 g/L

Alcohol: 14.8% by volume

Yield: 1.0 tons of grapes per acre

Barrel aging: 21 months, 70% new French oak

243 cases produced