



# TALISMAN

## 2010 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.

Spring and summer of the 2010 growing season were unusually cool, delaying budbreak and flowering, and we saw the entire growing cycle pushed back a bit. Our initial concerns about achieving adequate ripeness were relieved by a spell of extreme heat in August that pushed the grapes through veraison. September and October were picture-perfect and we picked the grapes October 15 and 17, a couple of weeks later than normal. The result of the slightly longer-than-normal hang time was a vintage characterized by concentrated and very elegant wines.

The two Dijon clones were picked first. They were carefully hand-sorted, destemmed and then loaded into the fermenter. We retained a total of about 25% of the grapes as a whole cluster component. We harvested the Pommard clone two days later, sorted and destemmed the entire lot and added it to the fermenter containing the previously harvested Dijon clone grapes. A feral fermentation began about four days later. After fermentation, the must underwent extended maceration prior to pressing and barreling. The wine was aged in 67% new French oak barrels from Dargaud et Jaegle, Marcel Cadet, Francois Frères, and Remond. The wine spent 21 months in barrel prior to bottling.

### Tasting Notes

This is a beautifully elegant wine comprised of intense raspberry, anise root, and wet sandstone aromas with very subtle and integrated toasty oak notes. The entry is round and juicy, and supported by very fine-grained tannins followed by dark fruit caressed by a viscous, rich, silky mouthfeel. Good acidity creates a mouth-watering, long finish that makes Red Dog a great food wine.

### 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: 3.72

Titrateable acidity: 6.9 g/L

Alcohol: 14.5% by volume

Yield: 2.6 tons of grapes per acre

Barrel aging: 21 months

241 cases produced