



TALISMAN

2010 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 in the middle 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.

This was a chilly vintage by all standards, especially at this site that is dominated by cold air flow from the frigid Pacific. Both winter and spring were wet and cold, leading to a slightly smaller crop than normal. Summer didn’t get very warm until September, which helped push the grapes to ripeness. Due to the light crop load, we were able to harvest October 5 and 8, pretty normal harvest dates for this vineyard.

We hand sorted the grapes and used about 25% for a whole cluster component. The balance were destemmed, leaving nearly 100% of the berries whole. Feral yeasts started the fermentation after 7 days and the fermentation lasted another 9 days. The fermenter was drained and pressed after the grapes had been in vat 35 days, including time for extended maceration. The wine spent 21 months aging in French oak barrels before being bottled.

Tasting Notes

This is a fun, complex wine. There’s rose petal, Tahitian vanilla crème brule, root beer, a hint of Asian spices a bit of orange rind, Mexican sage after a rain, big dark berry, licorice, cherry, and an herbal element on the nose. The tannins are a bit grippy, balanced by a very unctuous character that contributes to a soft, subtle texture. The palate includes raspberry, mineral, a little earthiness, tart cherry, and cedar. This is a really mouthwatering wine with an unusual persistence on the finish.

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: 3.79

Titrateable acidity: 6.4 g/L

Alcohol: 14.3% by volume

Yield: 2.6 tons of grapes per acre

Barrel aging: 21months, 58% new French oak

244 cases produced