



TALISMAN

2010 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 since 1940.

An unusually cool growing season led to a painfully small crop with grapes that retained acid and provided the raw materials for an unusually concentrated wine. An extra two or three weeks of ripening time let luscious fruit flavors develop slowly and fully. The grapes were picked October 7 from three different blocks on this mountain vineyard overlooking San Pablo Bay.

Winemaking was all about doing as little as possible: hand sorting to ensure perfect fruit, a 25% whole cluster component with the balance of the fruit destemmed but not crushed, feral fermentations, gentle pressing and wine going to barrel with minimum settling. The number of punchdowns performed varies, dependent on tasting the fermenting must. Total time from harvest to pressing was 33 days and barrel aging lasted twenty-one months.

Tasting Notes

This is a slightly edgy bottling from Wildcat Mountain Vineyard. There's a lot going on in the aroma of this wine – framboise, orange peel, graphite, a beautiful earthy mushroom note, brown Asian spices, a pretty herbal quality, a hint of brine and mineral. The tannins are grippy, but fine-grained and nicely textured. There's a mouthful of juicy black plum, currant, and berry balanced by a citrus zing and a trace of something that tastes like a damp forest smells after a rain. This wine manages to balance depth and bass notes with a sense of lightness on its feet.

Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: Pommard, Dijon 115, Dijon 777

Rootstock: 110R, 3309, 101-14

pH: 3.72

Titrateable acidity: 6.4 g/L

Alcohol: 14.3% by volume

Yield: 2.2 tons of grapes per acre

Barrel aging: 21 months, 60% new French oak

242 cases produced