



# TALISMAN

## 2011 Gunsalus Vineyard Pinot noir Russian River Valley

*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

Pamela and Glen Gunsalus (“gun-say-lus”) are always in their vineyard, located on a west-facing slope in the Green Valley of Russian River Valley appellation. These two former scientific researchers have great intuition backed up by scientific rigor and it shows in the quality of their grapes. Because of its banana belt location, the Gunsalus Vineyard is consistently our first pick each year.

The Gunsalus vineyard somehow managed to avoid many of the early-season challenges that assailed other Sonoma County vineyards in 2011. The growing season got off to a late start due to an unusually wet, cool spring, creating the potential for bunch rot and botrytis. The cool summer left the grapes to ripen very slowly until a mid-September heat spell pushed the grapes to ripeness nearly three weeks later than most years. When the grapes were finally harvested September 23 and 29, the extended hang time due to a rather cool growing season created soft, elegant tannins without excessive sugar at harvest.

Although we never saw any mold in the vineyard, extra care was taken sorting the fruit, knowing that it had been a year that subjected the grapes to high disease pressure. The fruit was nearly perfect when it went into the fermenters with about 20% whole cluster and nearly 100% uncrushed berries. A feral fermentation began about 5 days after harvest and gentle punch downs were performed to optimize extraction during fermentation. Near the end of the fermentation, the tanks were sealed for an extended maceration. The wines went to barrel about 35 days after harvest. Aging occurred in Francois Frères, Dargaud et Jaegle, Marcel Cadet, Rousseau, and Remond barrels, where the wine underwent malolactic fermentation. The wine was raked from barrels and blended just prior to bottling after 20 months in barrel.

### Tasting Notes

Dark, deep aromas of dense red and blue fruit is intertwined with pretty, exotic Asian spice notes. The wine is dense on the palate with a bright, forward, energetic streak of cranberry and plum and the impression of sweet fruit on the mid-palate. The texture is round, viscous, and voluptuous, framed with very fine-grained tannins.

### Details

Vineyard planted in: 2001

Vine spacing: 4' x 7'

Vine density: 1556 vines per acre

Clones/selections: Dijon 114, 115, Dijon 667, Dijon 777

Rootstock: 101-14

pH: 3.63

Titrateable acidity: 5.8 g/L

Alcohol: 14.2% by volume

Yield: 3.0 tons of grapes per acre

Barrel aging: 20 months, 57% new French oak

172 cases produced