



TALISMAN

2011 Huckleberry's 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

Bill and Lauren Hipp, along with their dogs Huckleberry and Gracie, farm this vineyard on the edge of the Sonoma Coast appellation just northwest of the small town of Graton. This pocket-sized parcel sits on classic Gold Ridge soils. The closely-spaced vineyard is managed entirely by hand (Bill's and Lauren's!) and the attention to detail translates to the wine.

The 2012 growing season marked the first year of serious drought in California. Soils still contained enough moisture to ensure even vine development and the mild, dry weather ensured that flowering and fruit set were trouble-free. Temperatures were surprisingly mild through harvest and there was a notable absence of unusually chilly weather or the heat spikes that sometimes dictate picking. Harvest occurred October 4.

The winemaking was remarkably simple. The oldest blocks and the newest blocks were fermented separately. About 25% of the fruit was layered into the fermenters as whole clusters and the balance was gently destemmed with nearly 100% of the berries remaining intact. The fruit soaked until a feral fermentation ensued six days later. At this point, we started punching down the cap four times daily, reducing the number of punchdowns as the fermentation proceeded. When the yeast had completed their work after eight days, the fermenters were sealed for an extended maceration. We drained both fermenters and pressed thirty-six days after harvest, combining the wines from the old and new blocks and leaving it to settle overnight before barreling the next day.

Tasting Notes

This is a great "fireplace wine" – deep, round, and seductive. Both the aroma and the flavor offer up a slight briar note, toasty oak, wet slate, iodine, and blueberry combined with red berries, coffee bean, chocolate, and forest floor, along with a hint of citrus peel and pomegranate. The wine is supported by round, fine-grained tannins and sweet edges, finishing with a lush, full, mouth-watering persistence.

Details

Vineyard planted in: 2004
Vine spacing: 3' x 5'
Vine density: 2904 vines per acre
Clones/selections: 115, 667
Rootstock: 101-14

pH: 3.68
Titratable acidity: 5.8 g/L
Alcohol: 14.1% by volume
Yield: 2.5 tons of grapes per acre
Barrel aging: 20 months, 67% new French oak

73 cases produced