



TALISMAN

2011 Weir Vineyard Pinot noir Yorkville Highlands

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

Planted in 1992, the Weir Vineyard is our most far-flung vineyard. Located in the Yorkville Highlands between Cloverdale and Mendocino, the vineyard's elevation (850'-1000') and aspect place it squarely in the path of cold air flowing in from the Mendocino coast, a mere 17 miles away. The 15 acre vineyard incorporates several soil types, including gravels, highly fractured rock and old sandstone. The topsoil is thin, limiting vine growth and vigor, while promoting concentration in the resulting wines.

An unusually wet, cool spring led to a late start to the growing season. A rainy June storm during flowering created a minuscule, uneven crop due to shatter and the cool summer that followed slowed ripening and pushed harvest back even further. A short heat spell in mid-September finally pushed the grapes to ripeness, allowing us to pick October 2, one day before the first October storm hit northern California.

The winemaking was straightforward. We carefully sorted the fruit, retaining approximately 20% as whole clusters. The balance was gently destemmed with a high proportion of whole berries. After about one week spent soaking at 58o F, a feral fermentation commenced. After extended maceration, the vat was drained, the grapes were pressed, and the wine was barreled 40 days after harvest, using our full complement of coopers: Rousseau, Remond, Dargaud et Jaegle, Marcel Cadet, and Francois Freres. Malolactic fermentation took place in barrel, where the wine remained until just before bottling 20 months later.

Tasting Notes

This pretty wine starts with a drool-inducing spicy note reminiscent of strawberry jam smeared on a big, warm rock in the mountains on a sunny day. Lots of bass notes and a hint of cinnamon like little red hard candy valentine hearts melded with a streak of sweet cherry, all perfectly integrated. With a bit of air, layers of aromas emerge: rose petal, mallow, mineral, oolong tea, sandalwood and shiitake aromas along with cola and black cherry flavor accents. The texture is smooth, round, and voluptuous and the finish is mouthwateringly persistent.

Details

Vineyard planted in: 1992

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: 2A, Pommard, Romanée-Conti, Rochioli

Rootstock: 5C

pH: 3.75

Titratable acidity: 5.7 g/L

Alcohol: 14.1 % by volume

Yield: 2.6 tons of grapes per acre

Barrel aging: 20 months, 67% new French oak

220 cases produced