



TALISMAN

2012 Pinot Noir Cuvée No. 4 Pinot noir

North 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

Historically, we've made these bottlings from barrels of wine that were pulled from our single vineyard programs. We are very proud of our vineyard partners and the unique and often extreme characteristics of each individual site. Past blends have included components from different vineyards, appellations, counties and even different vintages, but they always come together in a fun, interesting and extremely delicious way.

Cuvée No. 4 is our fourth multi-vineyard blend of Pinot noir from our various wonderful vineyard partners. The component wines for this bottling were crafted from fruit from three different vineyards in two different counties, hence the North Coast appellation. All of the components are from the outstanding 2012 vintage.

It's difficult to write about perfection, so our summary of the 2012 vintage is just that – a summary (about Goldilocks). The entire vintage was just right – not too hot and not too cold. There was no rain until after the last grapes were picked and we never saw the heat spikes that normally punctuate harvest. Perfect!

Tasting Notes

This is a really interesting wine with a nice tension between bass notes such as briar and sassafras and more energetic bright treble notes of orange peel and cranberry. The entry is round, soft, and voluptuous, followed by a core of slightly sweet, ripe fruit. This is mixed in with barrel spice, a hint of walnut, and a dusty mineral streak. The caressing fruit on the finish goes on and on...

Details

pH: 3.54

Titrateable acidity: 6.5 g/100mL

Barrel aging: 20 months in 60% new French oak

Alcohol: 14.4% by volume

242 cases produced