



TALISMAN

2012 Spring Hill 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

This meticulously farmed vineyard is certified "Fish Friendly" and sits atop a windblown ridge in the middle of the Petaluma Gap, the lowest point in the Coast Range north of the Golden Gate. The gap is a conduit for cold air and fog, courtesy of the refrigerator-like Pacific Ocean. The silty-clay soils underlain with decomposing fossils provide great drainage and a healthy soil community supported by a permanent cover crop.

The growing season for the 2012 vintage was remarkable in its lack of extremes. The weather was unusually mild from budbreak in March until harvest on October 4 and 6. It was never too cold, there was no rain, and we never saw the heat spikes that typically punctuate September. This was one of those unusual near-perfect vintages.

We picked the grapes on two separate days, October 4 and 6, in order to catch the fruit at the peak of ripeness. Because the fruit was in such perfect condition when it arrived at the winery, our biggest challenge was to do as little as possible in terms of wine-making. After sorting, about 30% of the fruit was retained as a whole cluster component, while the balance was carefully destemmed to keep the berries intact. The fermentations kicked off after five to seven days of soaking at 58oF, eventually reaching peak temperatures of around 90oF. After an extended maceration, the fermenters were drained and pressed, then put to barrel after a night of settling to remove the largest sediment. The wine underwent malolactic fermentation in barrel.

Tasting Notes

This wine has the balance and grace of a ballerina. The first whiff of cherry, spice, earth, and leather are a direct link to the lovely flavors that comprise this very pretty wine. The entry is round and soft, with a palate-caressing texture. The flavors are a reflection of the nose, with ripe plum and mineral thrown in as an added bonus. The finish is very juicy and persistent.

Details

Vineyard planted in: 2001, 2002, 2003

Vine spacing: 4' x 7', 4' x 7.5'

Vine density: 1556 vines per acre, 1452 vines per acre

Clones/selections: Calera, Pommard, Dijon 777

Rootstock: 101-14

pH: 3.78

Titrateable acidity: 5.9 g/L

Alcohol: 14.8% by volume

Yield: 2.5 tons of grapes per acre

Barrel aging: 21months, 50% new French oak

262 cases produced