



TALISMAN

2013 Red Dog Vineyard Pinot noir Sonoma Mountain

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

Located high on the northwest flank of Sonoma Mountain, this panoramic mountainside site is the recipient of coastal fog and cool air flowing from the chilly Pacific through the Petaluma Gap and slamming directly into the upper reaches of Sonoma Mountain. The soils are low-vigor loamy clays, thus the grapes on this site ripen very slowly, providing perfect conditions for complete and complex flavor development. Fog often persists in the mornings when the sun has risen above the eastern slope and by the time the afternoon sun has made its impact on the western slope, the cold air and fog begin their journey back from coast to mountain.

Because we're in California, we're often blessed with beautiful weather for grape growing and a relative lack of serious challenges during the growing season. Even under favorable conditions, which we had in 2013, success still requires great management practices in the vineyard and we could not have made such nice wine without well-executed and timely work in the vineyard.

We picked both the west-facing slope planted to Pommard clone and the east-facing slope planted to Dijon clones 115 and 777 on September 18. Despite dropping lots of fruit on the ground at veraison to ensure even ripeness and flavor development, the crop was a bit larger than most, although that's all relative, given that we've had years at Red Dog when the crop load was not much more than 1 ton per acre. We fermented the Pommard on its own in a 5-ton open top fermenter. The Dijon clones were fermented in small 1-ton fermenters, both solo and co-mingled. After our usual feral fermentation, all of the lots underwent an extended maceration before pressing and barreling. This bottling is predominantly Pommard with some Dijon 777 and a smattering of Dijon 115 thrown into the mix.

Tasting Notes

What's remarkable about the nose of this wine is its complexity. It's loaded with some of the aromas we usually only hope for; a great balance of plum, cherry, and strawberry played against rose petal and the comforting smell of a damp redwood forest. The wine is lush, rich and texturally elegant with the supple strength of a dancer on your palate and noticeable persistence.

Details

Vineyard planted in: 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Dijon 115, Dijon 777, Pommard

Rootstock: 3309

pH: 3.66

Titrateable acidity: 6.2 g/L

Alcohol: 14.4% by volume

Yield: 2.8 tons of grapes per acre

Barrel aging: 19 months, 62% new French oak

413 cases produced