



# TALISMAN

## 2014 Aadastra Vineyard Pinot noir

*Méthode Ancienne*

### Los Carneros Napa Valley

*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

Aadastra is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and very thin, relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little in the way of manipulation, a hallmark of an exceptional vineyard. Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces wines unlike most Los Carneros Pinot noirs.

2014 was the third year of a serious drought in Northern California giving us lower grape yields with tremendous concentration. A warm, relatively dry spring meant quick flowering, and warm temperatures during fruit set produced a nice even set. The summer was mild with very few heat spikes, giving us a consistent, well developed crop. Two weeks of fog at the end of August slowed things down, then a brief heat wave over Labor Day jump started harvest, with mild temperatures thereafter.

We picked this single, very special clone on September 13th with the intention of utilizing 100% whole cluster fermentation techniques. The whole fruit was hand sorted as we filled the fermenter, which ended up to be about  $\frac{3}{4}$  of a ton of fruit. The grapes macerated for eight days before we detected any signs of fermentation. Punchdowns consisted of simple treading (Lucille Ball style); the frequency of treading (*pigeage* in French) varied throughout fermentation, more at the beginning, fewer at the end. Total time in vat was 43 days, at which point we gently drained the fermenter and pressed the remaining fruit, then barreled the following day, then aged in Francois Freres and Dargaud et Jaegle barrels for 21 months.

#### Tasting Notes

Such a deep, rich, ruby hue to adorn this beautiful, juicy hearty Pinot. Aromas of white pepper, sweet spice, dried strawberry, orange peel, and dusty red fruit lure you into the large, bright and energetic flavors of blue fruits, plum, raspberry and tea leaf. Fine grained yet powerful, taught tannins suggest laying this wine down for several years, or enjoying with a big steak anytime.

#### Details

Vineyard planted in: 1994  
Vine spacing: 5' x 7'  
Vine density: 1245 vines per acre  
Clones/selections: Calera Selection  
Rootstock: 110R

pH: 3.74  
Titratable acidity: 6.1 g/L  
Alcohol: 14.9% by volume  
Yield: 2.4 tons of grapes per acre  
Barrel aging: 21 months, 50% new French oak

46 cases produced