



# TALISMAN

## 2014 Gunsalus Vineyard Pinot noir

*Méthode Ancienne*

### Russian River 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

Pamela and Glen Gunsalus (“gun-say-lus”) are always in their vineyard, located on a west-facing slope in the Green Valley of Russian River Valley appellation. These two former researchers have great intuition backed up by scientific rigor and it shows in the quality of their grapes.

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.

Because the stems were exceptionally lignified, we took the opportunity to vary our fermentation techniques and chose to not destem the fruit from this block. Instead, we employed *méthode ancienne*, the most traditional of Burgundian winemaking techniques. The grapes were hand sorted, gently loaded 100% whole cluster into a small fermenter, then treaded by foot to release some of the juice. The grapes were then punched down by hand several times each day while we waited for the yeast to get to work. After six days, the native yeast kicked in and a fermentation commenced. At that point, punch downs were increased to four each day until the fermentation was complete. The fermenter was sealed for another twenty days until it was drained and the grapes were pressed. The wine was moved to barrels the following morning. It underwent malolactic fermentation in barrel and remained in barrel without racking until just prior to being bottled unfinned and unfiltered.

#### Tasting Notes

Cherry, tangerine zest and cranberry are just the beginning of this beguiling bouquet; intense and rustic, with aromas of plum, redwood bark, rosebush, blue clay, sarsaparilla and red currant. A tart, expansive mouth full of flavor explodes upon tasting; rhubarb, compari and blood orange, nutmeg, fresh earth and a whisper of licorice... this wine is absolutely captivating, with a mouthwatering juicy finish that goes on and on.

#### Details

Vineyard planted in: 2001

Vine spacing: 4' x 7'

Vine density: 1556 vines per acre

Clones/selections: Dijon clones 114, 115, 667 and 777

pH: 3.70

Titrateable acidity: 5.8 g/L

Alcohol: 14.8% by volume

Yield: 2.84 tons of grapes per acre

Rootstock: 101-14  
Elevation: 170-300'

Barrel aging: 21 months, 50% new French oak

Production: 46 cases produced