



TALISMAN

2016 Huckleberry's Vineyard Pinot noir Green Valley of 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

Bill and Lauren Hipp, along with their dogs Huckleberry and Gracie, farm this vineyard on the edge of the Sonoma Coast appellation just northwest of the small town of Graton. This pocket-sized parcel sits on classic Gold Ridge soils. The closely-spaced vineyard is managed entirely by hand (Bill's and Lauren's!) and the attention to detail translates to the wine.

2016 was a wonderful growing season after a winter with a bit more rain than the last five years. We enjoyed a mild spring and consistent warm weather continuing throughout the summer. The crop was beautifully balanced giving us elegant, flavorful mouthfilling Pinots with fabulous texture.

We picked the grapes at Huckleberry's Vineyard on September 6th when the stems were well lignified, so we included nearly 25% as a whole cluster component. The grapes were sorted and the rest destemmed, then rested until an ambient fermentation took off about a week after harvest. The fermentation, along with frequent punch-downs, went to completion a week later, when the fermenter was sealed up for an extended maceration. About forty days after picking, the tank was drained, the remaining grapes were pressed, and the wine was barreled, using barrels from five different coopers to help add layers of complexity; we selected barrels from all five of our favorite coopers to help create complexity: Marcel Cadet, Remond, François Frères, Dargaud et Jaeglé, and Rousseau. Malolactic fermentation occurred in barrel. The wine remained unracked until just before blending and bottling.

Tasting Notes

A fabulous bouquet of black cherry, spice, violets, melon and red cinnamon hearts lures you in. Then a soft entry onto the palate with firm tannins yet a luscious texture and flavors of vanilla, nutmeg, mineral, cola and raspberries. This is such a pretty wine!

Details

Vineyard planted in: 2004

Vine spacing: 3' x 5'

Vine density: 2904 vines per acre

Clones/selections: Dijon 115, 667, 777, 828

Rootstock: 101-14

Elevation: 70'

pH: 3.73

Titrateable acidity: 6.8 g/L

Alcohol: 14.5% by volume

Yield: 2.2 tons of grapes per acre

Barrel aging: 21 months, 80% new French oak

5 barrels; 114 cases produced