



TALISMAN

2016 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 of 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.

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. Since we have only a ½ acre still standing and available for picking and making into wine, we were able to craft just 69 cases from the Pommard Block.

We picked Red Dog on September 17th. We fermented in 1-ton open top fermenters, retaining 25% as whole clusters. After our usual feral fermentation, the must underwent an extended maceration before pressing and barreling. We employed three French oak barrels for aging.

Tasting Notes

This 2016 Red Dog is a Beauty! An effusive, lively bouquet of intense raspberry, black currant, bayberry, bramble, black pepper and spice. On the palate we find graphite, redwood bark, cassis, dried mushrooms, rhubarb and chocolate covered cherries. It's rich, and deep, yet mysterious and demure in its beautiful balance and pure, silky, lingering finish.

Details

Vineyard planted in 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Dijon 115, Dijon 777, and Pommard (UCD 5)

Rootstock: 3309

pH: 3.71

Titrateable acidity: 5.9 g/L

Alcohol: 14.4% by volume

Yield: 0.9 tons of grapes per acre

Barrel aging: 21 months, 67% new French

Production: 3 barrels; 69 cases