



TALISMAN

2016 Destein Vineyard Pinot noir Bennett 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

The Destein estate vineyard sits on a west-facing slope in isolated Jamison valley at the east end of the Bennett Valley AVA. It takes the brunt of cool air flowing through the Petaluma Gap from the Pacific Ocean, allowing ample flavor development through generous hang time resulting from cool growing season temperatures. The vines are small, with a great natural balance and small fruit load that is the result of scanty, non-vigorous soils.

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 Destein Vineyard on September 19th. 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

Bright, concentrated aromas of raspberry, briar, slate, currant, blueberries, mineral and pomegranate are just the beginning of this flirtatious, fun and commanding wine; with big shouldered flavors of blackberry, leather, gravel, cola, mint, raspberry jam and black cherry with beautiful length on the palate. This is a foodie's Pinot dream.

Details

Vineyard planted in: 2001

Vineyard elevation: 565-625' above sea level

Vine spacing: 6' x 4'

Vine density: 1,815 vines per acre

Clones/selection: Dijon 777

Rootstock: 3309, 101-14

pH: 3.64

Titrateable acidity: 5.8 g/L

Alcohol: 14.5% by volume

Yield: 2.0 tons of grapes per acre

Barrel aging: 21 months, 50% new French oak

2 barrels; 50 cases produced