



TALISMAN

2018 Gus's 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 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

Tucked away in a magical valley is a unique plateau at 1100' elevation, on the north flank of Sonoma Mountain. Jim Scopa and Anne Kenner have called this bucolic spot (a former nudist colony) their home since 2004. The calming, peaceful energy is palpable and beckons, where one feels embraced by Sonoma Mountain. Gus (short for Argos) and his companion Cosmo are a couple of the luckiest dogs around. They reign over this beautiful property; another Talisman vineyard named after a wonderful dog. The combination of high elevation and well-drained Gouling loamy soil make this a great location for Pinot Noir, where fog and cool air flowing from the chilly Pacific through the Petaluma Gap seep into the upper reaches of Sonoma Mountain. Grapes on this site ripen very slowly, providing perfect conditions for complete and complex flavor development.

The 2018 growing season was ideal. Budbreak was delayed due to late rains that kept soils saturated and cold. Summer arrived with Goldilocks temperatures – neither too cold nor too hot; just perfect. A cooling period in late July put the brakes on and meant that we avoided any late summer heat spikes. Long growing seasons are always highly desirable, as it gives us wines with fully mature, sweet tannins, outstanding color and brightness, depth of fruit, and beautifully balanced wines.

We picked the grapes in Gus's Vineyard mid September. The grapes were sorted and destemmed, then quietly rested until a feral fermentation took off about a week after harvest with about 25% as a whole cluster component. The fermentation, along with frequent punch-downs, went to completion a week later, then the fermenter was sealed up for an extended maceration. We then pressed and barreled, using barrels from five different coopers to help add layers of complexity; from all five of our favorite coopers to help create complexity: Marcel Cadet, Remond, François Frères, Dargaud et Jaegle, and Rousseau. Malolactic fermentation occurred in barrel. The wine remained unracked until just before blending and bottling.

Tasting Notes

This Pinot is fascinating with deep, dark, low notes, strawberry, cherry, chocolate, licorice and rose hips. It's taut and well structured with chewy tannins but softens nicely. With some air it blossoms into red fruit, black plum, perfumey sake, licorice, tobacco, freshly turned earth and cherry candy. It's a party in your mouth.

Details

Vineyard planted in 2009
Elevation: 1100' above sea level
Clones/selection: Dijon 777

pH: 3.75
Titratable acidity: 5.5 g/L
Alcohol: 14.6% by volume
Barrel aging: 20 months, 50% new French oak

8 barrels; 195 cases produced