



TALISMAN

2018 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.

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 at Huckleberry's Vineyard on September 28th 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 10 days later, when the fermenter was sealed up for an extended maceration. About forty two days after picking, the tank was drained, the remaining grapes were pressed, and the wine was barreled, using barrels from different coopers to help add layers of complexity; we selected barrels from our favorite coopers to help create complexity: Remond, François Frères, Valaurine, and Dargaud et Jaeglé. Malolactic fermentation occurred in barrel. The wine remained unracked until just before blending and bottling.

Tasting Notes

What a beautiful nose! Mineral, raspberry, vanilla, Christmas spice, cinnamon hearts, cranberry, fresh dark earth, shiitake, white pepper and blackberry, wow, so complex and interesting... On the palate, this Pinot is round, supple, mouthwatering and rich. It shows bright, taut tannins and great depth, it's fleshy and full and will be extremely luscious with a bit of time.

Details

Vineyard planted in: 2004
Vine spacing: 3' x 5'
Vine density: 2,904 vines per acre
Clones/selections: Dijon 115, 667, 777, 828
Rootstock: 101-14
Elevation: 70'

pH: 3.74
Titratable acidity: 5.3 g/L
Alcohol: 14.5% by volume
Yield: 2.9 tons of grapes per acre
Barrel aging: 20 months, 60% new French oak

5 barrels; 124 cases produced