



TALISMAN

2018 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 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. This site ripens 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.

The 2018 growing season was extraordinary. Budbreak was delayed by late rains that kept soils saturated and cold, which delayed budbreak. Summer arrived with Goldilocks temperatures – neither too cold, nor too hot, but just perfect. A cooling period in late July put the brakes on and helped avoid any late summer heat spikes when the fruit would normally be vulnerable. The extra-long growing season allowed extended hang time and produced wines with fully mature, subtle tannins, outstanding color and brightness, depth of fruit, and beautifully balanced wines.

We picked Red Dog October 6, the auspicious day Marta proposed to me many years ago. We fermented in our smallest fermenters (one ton), starting with 25% of the grapes as whole clusters. The balance of the fruit was gently destemmed in order to retain whole berries without expelling the seeds. A feral fermentation spontaneously began about a week after picking and was finished in another eight days. We sealed the fermenters for an extended maceration and finally pressed 42 days after harvest. The wine was aged in six French oak barrels for 21 months.

Tasting Notes

What a tantalizing & unique bouquet of black cherry, shaved porcini, redwood bark, black pepper, plum, slate, pink rose petals, blackberry zing; all with a briar note. The volcanic soil and whole cluster really shine through on this dark, deep, brooding and rich Pinot Noir! The texture is unctuous; taut and lush all at once. On the palate it's lively with accents of cedar, fresh tobacco and chicory. This wine is beautifully integrated with bright acidity and a lingering pepper finish.

Details

Vineyard planted: 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Pommard (UCD 5)

Rootstock: 3309

pH: 3.81

Titrateable acidity: 5.7 g/L

Alcohol: 14.4% by volume

Yield: 2.4 tons of grapes per acre

Barrel aging: 21 months, 67% new

6 barrels; 146 cases produced