



TALISMAN

2019 Huckleberry's Vineyard Chardonnay 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. Less than 1/10th of the acre is planted to Chardonnay, which Lauren had traditionally used to produce a barrel of Chardonnay for themselves. This vintage they offered the grapes to Talisman and we said "Yes!"

The 2019 growing season started a week or two later than usual with a wet spring, then followed by cool temperatures that allowed the grapes to mature gradually and develop full flavors with fresh acidity and superb balance.

The winemaking was pretty minimalist. The grapes were picked, and pressed very gently a few hours later. The juice was settled overnight, then racked into a neutral French oak barrel. We waited patiently for a native fermentation to take place. Once the fermentation was complete, we added an extremely tiny amount of sulfur dioxide and stirred the barrel occasionally while the wine was aging in barrel. After 14 months in its cozy wooden home, the wine was racked out of the barrel and hand bottled.

Tasting Notes

Such a vibrant bouquet! Fresh Pippin apple, honeysuckle, white peach, Asian pear and a whisper of butterscotch. On the palate this beautiful Chardonnay is crisp, clean, focused, and slightly edgy yet full flavored with nice viscosity. It's plush, mouthwatering and lovely with flavors of nectarine, pear, yellow peach, Meyer lemon zest and a slight minerality with bright acid and a very juicy finish. Yum. Too bad there's so little of it.

Details

Vineyard planted in: 2004

Vineyard elevation: 70' above sea level

Vine spacing: 3' x 5'

Vine density: 2904 vines per acre

Yield: 3.1 tons of grapes per acre

pH: 3.55

Titrateable acidity: 4.6 g/L

Alcohol: 14.5% by volume

Barrel aging: 14 months in neutral French oak

1 barrel; 25 cases produced