



TALISMAN

2015 Aadastra Vineyard Pinot noir Los Carneros Napa 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

Aadastra is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and very thin, relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little in the way of manipulation, a hallmark of an exceptional vineyard. Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces wines unlike most Los Carneros Pinot noirs.

2015 was the fourth year of drought in California; the lack of winter rains so many years in a row resulted in very scant yields and thus, considerable concentration in the fruit. Weather during the growing season was wonderfully mild. Harvest was the earliest and fastest in recent memory.

We picked Aadastra vineyard on August 29th and September 5th. Feral fermentations started 4-6 days after harvest, and we retained a whole cluster component of 25%. All of the lots underwent extended maceration prior to pressing and barreling. The wine was aged and went through malolactic fermentation in French oak barrels, including François Frères, Rousseau, Dargaud et Jaegle, Marcel Cadet and Remond for 18 months.

Tasting Notes

This impressive Pinot has beautiful aromas of red currant, granite, cherry vanilla and rose petals with fascinating accents of celery seed, paprika, clay and evergreen boughs. The mouthfeel is masculine, savory, meaty and unctuous with flavors of red plum, cola, strawberry and spice. It's an intense wine and will benefit greatly from airing in the glass for awhile... The finish is very persistent with lingering red fruit flavors.

Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: 2A, Swan, Pommard, Dijon clones 113,115, 777 and two "suitcase" clones

Rootstock: 110R

pH: 3.74

Titrateable acidity: 5.5 g/L

Alcohol: 14.3% by volume

Yield: 1.1 tons of grapes per acre

Harvest date: September 13th

Barrel aging: 18 months, 56% new French oak

224 cases produced