



TALISMAN

2015 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, thus the grapes on this site ripen 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.

Because of the drought and resulting lack of winter rains so many years in a row, this vintage resulted in very scant yields and thus, considerable concentration in the fruit. Weather during the growing season was wonderfully mild, and harvest was the smallest, earliest and shortest in recent memory. We picked Red Dog on September 12th. We fermented in a one-ton open top fermenter retaining 25% as whole clusters. After our usual feral fermentation, the must underwent an extended maceration before pressing and barreling. We used a single, once-used *François Freres* barrel for aging.

Tasting Notes

Mineral, tobacco, currant, hazelnut and a hint of floral make for a fascinating start to enjoying this beauty. It's youthful, refreshing brilliance reflects flavors of spice, stone fruit and anise. The mouthfeel is intense and meaty yet smooth, with nice fine-grained tannins and bright acidity, rolling into a finish reminiscent of dark chocolate covered cherries. This is a great Pinot for red meat.

Details

Vineyard planted in 2000

Vine spacing: 5' x 8'

Vine density: 1089 vines per acre

Clones/selections: Dijon 115, Dijon 777, and Pommard (UCD 5)

Rootstock: 3309

pH: 3.80

Titrateable acidity: 5.8 g/L

Alcohol: 14.4% by volume

Yield: 1.2 tons of grapes per acre

Barrel aging: 21 months, once used barrel

31 cases produced