



# TALISMAN

## 2015 Rosé of Pinot noir Sonoma Coast

*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

This is Talisman's very first rosé! The juice came from all of our Sonoma County vineyards and was blended into a flavorful ensemble, then fermented by feral yeast in neutral French oak barrels. We are very proud of our vineyard partners and the unique characteristics of each individual site. It was fun for us to blend these personalities together in a fun, interesting and extremely delicious way.

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.

The grapes for this rosé were picked at full ripeness (less common for many dry rosés) giving us a round, full flavored wine. The free-run juice was sequestered from all of our Pinot Noir lots, then fermented with feral yeast for 20 days in neutral French oak barrels. The wine was hand bottled after a very light filtration.

### Tasting Notes

This spunky rosé possesses a bright floral bouquet of strawberry, kiwi, watermelon and tangerine zest. Flavors of key lime pie, raspberry chiffon and honeydew melon are lively on the palate with rich texture and a bright clean flavorful finish.

### Details

Fermentation: feral yeast  
Titratable acidity: 7.3 g/100mL  
pH: 3.35

Alcohol: 14.1% by volume  
Barrel aging: 14 months in neutral French oak

82 cases produced (3 barrels)