



# TALISMAN

## 2017 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.

2017 started with a wet spring, encouraging healthy vine growth and required diligent canopy management. We enjoyed mostly mild daytime temperatures and cool nights throughout the summer season, then found ourselves in a labor day heat spike, though it had little effect on the fruit, allowing us time to pick at optimal ripeness. Thankfully all our Pinot Noir had been harvested and was happily fermenting in the winery when the crazy October fires swept through the area.

We harvested Aadastra over two days; September 11<sup>th</sup> and 28<sup>th</sup>. 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 20 months.

### Tasting Notes

Such a rich, heady nose; cream soda, vanilla, blueberries, blackberries and a bit of Hungarian paprika. On the tongue it's sexy and spicy and *full of* layers of flavors of tart cherry, baking spice, cranberry, mulberry, cedar, peach, licorice and ginger. The finish is soft and thick and rich and fabulous.

### 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: 3.77

Titrateable acidity: 5.8 g/L

Alcohol: 14.6% by volume

Yield: 1.7 tons of grapes per acre

Harvest dates: September 11<sup>th</sup> & 28<sup>th</sup>

Barrel aging: 20 months, 67% new French Oak.

Production: 9 barrels / 219 cases produced