



TALISMAN

2017 Huckleberry's Vineyard Pinot noir 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.

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 picked the grapes at Huckleberry's Vineyard on September 6th when the stems were well lignified, so we included nearly 25% as a whole cluster component. The grapes were sorted and the rest destemmed, then rested until an ambient fermentation took off about a week after harvest. The fermentation, along with frequent punch-downs, went to completion 10 days later, when the fermenter was sealed up for an extended maceration. About forty two days after picking, the tank was drained, the remaining grapes were pressed, and the wine was barreled, using barrels from different coopers to help add layers of complexity; we selected barrels from our favorite coopers to help create complexity: Remond, François Frères and Dargaud et Jaeglé. Malolactic fermentation occurred in barrel. The wine remained un racked until just before blending and bottling.

Tasting Notes

Beautiful! A vibrant bouquet of cherry, blackberry, white pepper, redwood forest and a hint of fennel. The palate offers black plum, red plum, fig, nutmeg, brown Asian spices and a bit of briar and bramble. A dense, lush texture and juicy finish round out this luscious, unctuous, hedonistic beauty.

Details

Vineyard planted in: 2004

Vineyard elevation: 70' above sea level

Vine Spacing: 3' x 5'

Vine density: 2904 vines per acre

Clones/selections: Dijon 115, 667, 777, 828

Rootstock: 101-14

pH: 3.72

Titrateable acidity: 5.5 g/L

Alcohol: 14.8% by volume

Yield: 2.2 tons of grapes per acre

Barrel aging: 21 months, 50% new French oak

4 barrels; 92 cases produced