



TALISMAN

2017 Weir Vineyard Pinot noir Yorkville Highlands

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

Planted in 1992, the Weir Vineyard is our most far-flung vineyard. Located in the Yorkville Highlands between Cloverdale and Mendocino, the vineyard's elevation (850'-1000') and aspect place it squarely in the path of cold air flowing in from the Mendocino coast, a mere 17 miles away. The 15 acre vineyard incorporates several soil types, including gravels, highly fractured rock and old sandstone. The topsoil is thin, limiting vine growth and vigor, while promoting concentration in the resulting wines.

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 Weir Vineyard on September 22nd. 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 a week later, when the fermenter was sealed up for an extended maceration. About forty days after picking, the tank was drained, the remaining grapes were pressed, and the wine was barreled, using barrels from five different coopers to help add layers of complexity; we selected barrels from all five of our favorite coopers to help create complexity: Marcel Cadet, Remond, François Frères, Dargaud et Jaeglé, and Rousseau. Malolactic fermentation occurred in barrel. The wine remained un racked until just before blending and bottling.

Tasting Notes

Such pronounced black cherry on the nose! Accented by fall baking spices, candied orange zest, brambly fruit, apple blossoms and white pepper... this elegant Pinot is bright and racy, yet velvety, lush and mouthcoatingly silky and sensual. Flavors of cranberry, apricot, strawberry, pink rose petals, Bing cherry, with an iron minerality and a hint of cedar grace the palate of this seamless, beautifully integrated, voluptuous and graceful wine.

Details

Vineyard planted in: 1992

Vineyard elevation: 850-1,000' above sea level

Vine density: 908 vines per acre

Clones/selections: 2A, Pommard, Romanée-Conti, Rochioli

Rootstock: 5C

pH: 3.82

Titrateable acidity: 5.4 g/L

Alcohol: 14.6% by volume

Yield: 2.8 tons of grapes per acre

Barrel aging: 20 months, 65% new French oak

17 barrels; 424 cases produced