



TALISMAN

2018 Rosé of Pinot noir North 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 bright lively rosé was crafted from free run juice from all of our vineyards and was blended into a flavorful ensemble, then fermented by feral yeast in neutral French oak barrels. This sassy, delicious dry rosé displays crisp acidity and is a great companion for a variety of tasting treats and fun occasions. Share it with good friends.

The 2018 growing season started with cooler temperatures and moderate weather that lead to a nice long growing season, allowing grapes to ripen smoothly and evenly. A cool spring meant bloom lasted longer than usual but fruit set was consistent. Summer temps were moderate, then a cooling period in late July meant staving off heat spikes of the past few years and led to harvesting two to three weeks later than past years. All in all a wonderful, smooth and relatively effortless season.

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

A beautiful bouquet of apple blossom, juicy apricot and strawberry hints at the flavorful, sassy, mouthwatering character of this lively Rosé of Pinot Noir... On the palate this wine is lush, full, edgy and structured; and bright, energetic and tart at the same time. Flavors of tangerine, watermelon, peach, wet slate minerality and spice linger on and on. Yum.

Details

pH: 3.43

Titrateable acidity: 6.0 g/100mL

Fermentation: feral yeast

Includes: high quality Pinot Noir grapes from Sonoma, Napa and Mendocino Counties

Alcohol: 14.1% by volume

Barrel aging: 5 months in neutral French oak

225 cases produced