



TALISMAN

2018 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.

The 2018 growing season was ideal. Budbreak was delayed due to late rains that kept soils saturated and cold. Summer arrived with Goldilocks temperatures – neither too cold nor too hot; just perfect. A cooling period in late July put the brakes on and meant that we avoided any late summer heat spikes. Long growing seasons are always highly desirable, as it gives us wines with fully mature, sweet tannins, outstanding color and brightness, depth of fruit, and beautifully balanced wines.

The fruit at Weir Vineyard was harvested September 27, just a little later than most years and perfectly in keeping with the slightly late start to the growing season. The cool season allowed us to use a slightly higher percentage of whole clusters, so nearly 30% of the fruit was loaded into the fermenter without destemming. Our native yeasts were a bit slow to start off and it was ten days before we saw signs of an active fermentation. It was another ten days before the yeast completed its task and we were able to seal the fermenter for an extended maceration. Forty-two days after picking, we finally drained the fermenter and pressed, then went to barrel the next day. The wine was aged in barrels from our five favorite coopers for twenty months and was racked the first and only time just prior to bottling. The wine received slightly over two years of bottle age before release.

Tasting Notes

The grace and allure of Weir Pinots is undeniable; aromas of red currant, strawberry compote, white rose petals, black plum, gala apple, red candy hearts, hint of raspberry, cedar spice, marionberry, sage and cinnamon spice... the mouthfeel is graceful, mouth-coating, silky, soft, caressing and savory with an airy and vibrant balance that feels like a 12 million thread count set of sheets. Wines from this vineyard send most of us over the moon.

Details

Vineyard planted in: 1992

Elevation: 850-1000

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, 60% new French oak

10 barrels; 247 cases produced