



TALISMAN

2021 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 Pinot Noir vineyards from Sonoma, Napa and Mendocino Counties 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 2021 growing season was considered excellent in that it was void of any frost events, heat spikes, rain, fires or smoke: "A cold start to a warm, fast finish." Budbreak was slightly early due to warmer than normal soil temperatures, a result of continued drought. The mild, even growing season produced fruit of superb quality with exceptional flavors and wonderful intensity.

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.

Tasting Notes

A bouquet of strawberry, apricot, spice and mango with a nice floral accent lure you in to this spunky, fun rosé... with lovely watermelon, cantaloupe, tangerine zest notes and hints of cardamom, Crenshaw melon and nectarine. The mouth-feel is round, balanced and flavorful with a nice long finish.

Details

Fermentation: feral yeast

Titrateable acidity: 5.9 g/L

Sonoma, Napa and Mendocino County fruit

pH: 3.32

Alcohol: 14.4% by volume

Barrel aging: 5 months in neutral French oak

7 barrels; 168 cases produced