



TALISMAN

2019 Wildcat Mountain Vineyard Pinot noir Sonoma 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 of 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

Situated high on the southern flank of the mountain range defining the western edge of Sonoma Valley, Wildcat Mountain Vineyard is an outlier relative to any other vineyards in the area. The highest vineyard in the appellation at an elevation of 750', it sits on well-drained rocky soils of volcanic origin, exposed to the full brunt of fog and grapes. Formerly grazing land, the vineyard was established by Nancy and Tony Lilly with their partner, Steve MacRostie in 1998. The quality of the vineyard bears testimony to the vision and tenacity of several generations of Nancy's family, which has been the steward of this land since 1940.

The 2019 growing season started a week or two later than usual with a wet spring, then followed by cool temperatures that allowed the grapes to mature gradually and develop full flavors with fresh acidity and superb balance.

We picked the grapes on Wildcat Mountain on September 26th. The stems were well lignified, so we included slightly more than 25% as a whole cluster component. The grapes were sorted and destemmed, then quietly 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, then the fermenter was sealed up for an extended maceration. Forty two 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 Jaegle, and Rousseau. Malolactic fermentation occurred in barrel. The wine remained unracked until just before blending and bottling.

Tasting Notes

Classic Wildcat minerally earthiness greets you right up front, along with white pepper, pine needles, granite, oyster shell and a hint of red plum. The texture is soft and broad with a graceful, elegant lingering finish.

Details

Vineyard planted in: 1998

Vine spacing: 6' x 8'

Vine density: 908 vines per acre

Clones/selections: Pommard, Dijon 115, Dijon 777

Rootstock: 110R, 3309, 101-14

pH: 3.78

Titrateable acidity: 5.3 g/L

Alcohol: 14.5% by volume

Yield: 2.4 tons of grapes per acre

Barrel aging: 19 months, 60% new French oak

15 barrels / 372 cases produced