



# TALISMAN

## 2017 Sadie's Vineyard Pinot noir

*Méthode Ancienne*

**Russian River Valley**

*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**

Sadie's Vineyard is named for the family's first German Shepherd, who lived her life blissfully on this 5 acre parcel in beautiful Sebastopol Hills along the chilly Bodega Highway corridor. Shepherd #2, Kodiak, is now in charge of gopher monitoring. As a sweet reward, he gently snags a single ripe grape with his teeth every now and then. The site is planted to some of our favorite clones; Pommard and Dijon 115, and is composed of classic Goldridge soils, renowned for producing spectacular Pinot noir grapes. The site is planted to some of our favorite clones; Pommard and Dijon 115, and is composed of classic Goldridge soils, renowned for producing spectacular Pinot noir grapes.

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 Sadie's Vineyard on September 13<sup>th</sup>. This "Méthode Ancienne" bottling was made using the most basic of winemaking techniques, those utilized in Burgundy prior to the age of modern machines. Hand-picked whole clusters were simply piled into a French oak open top fermenter, then subjected to pigeage (treading by foot) several times a day until fermentation was complete. All of the lots underwent extended maceration prior to pressing and barreling. The wine was aged and went through malolactic fermentation in French oak barrels for 21 months. This wine was bottled unfinned and unfiltered.

### **Tasting Notes**

What a beautiful perfumey nose! This wine is deep, dark and rich with a gorgeous garnet color and brambly aromas of berry and cherry. It's extremely juicy, lush, unctuous, meaty and mouth filling with bright, lively acidity and flavors of cranberry, plum, marionberry, black pepper, black cherry, garden herbs, mineral and cola with a whisper of black licorice. It's flavorful and delightful with a lengthy persistent finish. An absolute delight!

### **Details**

Vineyard planted in: 2009  
Elevation: 70' above sea level  
Vine density: 1245 vines per acre  
Clones/selections: Pommard, Dijon 115

pH: 3.86  
Titratable acidity: 5.7 g/L  
Alcohol: 14.4% by volume  
Yield: 2.4 tons of grapes per acre  
Barrel aging: 21 months, 75% new French oak

4 barrels / 94 cases made