



TALISMAN

2013 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 cold airflow that streams off the upper reaches of San Pablo Bay. This is an ideal place to grow top-tier Pinot noir 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.

It's wonderful to talk about vintages that are so even-keeled and lack heroic challenges. The second year of drought, 2013 was characterized by easy weather, a moderate growing season, and a fairly large crop that we tamed by dropping a painful amount of fruit on the vineyard floor at veraison. All three blocks were picked September 22 and co-fermented in a single fermenter after sorting and gentle destemming. The whole cluster component was about 25%. The balance of the winemaking was fairly simple and consisted primarily of thinking long and hard about how to meddle as little as possible on the way from getting the wine from the fruit stage into the bottle – a bit of a soak prior to the feral fermentation (both primary and malolactic), punch downs for cap management, extended maceration, and then barreling with aging that eschewed racking until we were forced to move the wine from its cozy little barrel homes to a tank prior to bottling.

Tasting Notes

This is probably the finest example that we've produced from this vineyard and it is full of classic Wildcat Vineyard aromas and flavors. It's pretty and spicy, redolent of crushed berries mingled with mineral, mushroom, and forest floor. The mouth is lush and concentrated with black cherry, blackberry, stone fruit, exotic spices, cola, mineral, and dried orange peel. It's rich and round in the mouth with soft tannins and a lengthy 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: 3.62
Titratable acidity: 6.1 g/L
Alcohol: 14.2% by volume
Yield: 2.7 tons of grapes per acre
Barrel aging: 19 months, 57% new French oak

164 cases produced