



TALISMAN

2017 Adastra Vineyard Pinot noir

Méthode Ancienne – RC Selection

Los Carneros Napa 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

Adastra is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and very thin, relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little in the way of manipulation, a hallmark of an exceptional vineyard. Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces wines unlike most Los Carneros Pinot noirs.

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 harvested Adastra over two days; September 11th and 28th. Feral fermentations started 4-6 days after harvest. 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 unfiltered and unfiltered.

Tasting Notes

Such an alluring deep dark bouquet of blackberry, orange peel, tart cherry, black pepper and cassis. On the palate this wine is broad and rich with a good dose of fine grained tannins, which dance on the palate and continue on to a soft, super flavorful, mouthwatering finish.

Details

Vineyard planted in: 1994
Vine spacing: 5' x 7'
Vine density: 1245 vines per acre
Clones/selections: a very special “suitcase” clone
Rootstock: 110R

pH: 3.77
Titratable acidity: 5.8 g/L
Alcohol: 14.7% by volume
Harvest dates: September 11th & 28th
Barrel aging: 20 months, 67% new French Oak.

Production: 1.5 barrels / 38 cases made