



TALISMAN

2017 Weir Vineyard Pinot noir

Méthode Ancienne – RC Selection

Yorkville Highlands

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

Planted in 1992, the Weir Vineyard is our most far-flung vineyard. Located in the Yorkville Highlands between Cloverdale and Mendocino, the vineyard's elevation (850'-1000') and aspect place it squarely in the path of cold air flowing in from the Mendocino coast, a mere 17 miles away. The 15 acre vineyard incorporates several soil types, including gravels, highly fractured rock and old sandstone. The topsoil is thin, limiting vine growth and vigor, while promoting concentration in the resulting wines.

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 Weir Vineyard on September 22nd. 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 strikingly perfumy bouquet of cherry, raspberry, granite, rose petal, sandalwood and a pronounced minerality. On the palate there's such a potpourri of red licorice, graphite, black plum, briar, plum, brambles, dark berry and cranberry. The texture is amazing; rich, taut with fine grained, soft & grippy, very prominent mouthwatering tannins. This beautiful wine is very elegant, refined and yummy with a very long, lingering finish.

Details

Vineyard planted in: 1992

Elevation: 850-1000

Vine density: 908 vines per acre

Clones/selections: Romanée-Conti

Rootstock: 5C

pH: 3.82

Titrateable acidity: 5.4 g/L

Alcohol: 14.6 % by volume

Yield: 2.8 tons of grapes per acre

Barrel aging: 20 months, 65% new French oak

3 barrels / 72 cases made

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