



TALISMAN

2023 Rosé of Pinot noir North 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 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

This bright lively rosé was crafted from free run juice from *all eleven* of our Pinot Noir vineyards from Sonoma, Napa and Mendocino Counties and was blended into a flavorful ensemble, then fermented by feral yeast in neutral French oak barrels and aged in those barrels for 5 months. This sassy, delicious dry rosé displays crisp acidity and is a great companion for a variety of tasting treats and fun occasions. Share it with good friends.

California vintners are celebrating the 2023 vintage as exceptional, following a late start to harvest. Plentiful winter rains revitalized the soils and encouraged healthy canopies while cooler temperatures across California in spring and summer allowed grapes to develop gradually, enjoying extra ripening time. Many vintners predict that the 2023 vintage will be one of the finest in years, producing wines with beautiful flavors, vibrant acidity and remarkable balance.

The grapes for this rosé were picked at full ripeness (less common for many dry rosés) giving us a round, full flavored wine. The free-run juice was sequestered from all of our Pinot Noir lots, then fermented with feral yeast for 20 days in neutral French oak barrels.

Tasting Notes

Wonderful aromas waft from the glass; watermelon, white peach and strawberry with soft floral notes of lilies and paperwhites. This flavorful rosé is rich and silky and lively on the palate. It exudes flavors of honeydew melon, Asian pear and a hint of cotton candy. It's mouthwatering and lush with a brightness that brings smiles, then trails off with a lingering tangerine finish, making the wine complete.

Details

Fermentation: feral yeast
Titratable acidity: 5.8 g/L
pH: 3.49

Sonoma, Napa and Mendocino County fruit

Barrel aging: 5 months in neutral French oak
Alcohol: 14.5% by volume
Fermented with feral yeasts

8 barrels / 202 cases produced