



TALISMAN

2014 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.

2014 was the third year of a serious drought in Northern California giving us lower grape yields with tremendous concentration. A warm, relatively dry spring meant quick flowering, and warm temperatures during fruit set produced a nice even set. The summer was mild with very few heat spikes, giving us a consistent, well developed crop. Two weeks of fog at the end of August slowed things down, then a brief heat wave over Labor Day jump started harvest, with mild temperatures thereafter.

We picked the grapes on Wildcat Mountain on September 10th. The stems were well lignified, so we included nearly 25% as a whole cluster contribution. The grapes were sorted and the rest destemmed, then rested until an ambient fermentation took off about six days after harvest. The fermentation, along with frequent punch-downs, went to completion seven days later, when the fermenter was sealed up for an extended maceration. Forty days after picking, the tank was drained, the remaining grapes were pressed, and the wine was barreled, using barrels from five different coopers to help add layers of complexity. Malolactic fermentation occurred in barrel. The wine remained unracked until just before blending and bottling.

Tasting Notes

Pinot noirs from Wildcat Mountain vineyard always seem to have a wide brush stroke of volcanic minerality, black tea and cassis on the nose and the palate. This 2014 also shows hints of black licorice, strawberry jam and exotic spices, with a graceful and alluring mouthfeel and a savory finish of balsamic, white pepper and plum.

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: 3.74
Titratable acidity: 6.4 g/L
Alcohol: 14.2% by volume
Yield: 2.5 tons of grapes per acre
Barrel aging: 21 months, 67% new French oak

140 cases produced