



TALISMAN

2021 Corpuel 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

The Corpuel Family Vineyard is our coldest site, located in the Sebastopol Hills Area at the crossroads of three appellations: Russian River, Sonoma Coast and Petaluma Gap, 10 miles from the Pacific Ocean. The vines are stressed by high winds, ample fog, cold temperatures and vertical terrain. This results in high quality fruit along with low quantity yields. The vineyard is an extremely steep (over 40% in some places) northwest facing hillside vineyard with a 200-foot rise in elevation in a relatively short distance. The vineyard soil is the famed Goldridge Sandy Loam that many think of as the premier soil for growing Pinot Noir. 7.6 acres are planted with three heritage clones of Pinot Noir: Pommard, Vosne-Romanée, and Swan.

The 2021 growing season was considered excellent in that it was void of any frost events, heat spikes, rain, fires or smoke: “A cold start to a warm, fast finish”. Budbreak was slightly early due to warmer than normal soil temperatures, a result of continued drought. The mild, even growing season produced fruit of superb quality with exceptional flavors and wonderful intensity.

As usual, the winemaking was simple and straightforward – we carefully sorted the grapes, then retained 30% as whole clusters, and the balance of the fruit was gently destemmed in order to retain whole berries without expelling the seeds. a slow soak until wild yeast began their work was followed by about a week of fermentation. Post-ferment, we sealed the fermenter for an extended maceration and pressed and barreled about 40 days after picking. The wine rested in French Oak barrels for 16 months.

Tasting Notes

This is a big wine with a lot going on! Aromas of Bing cherry, fresh herbs, briar, bramble, graphite, redwood bark, granite, raspberry and lingonberry. On the palate it's supple, silky, rich and velvety yet loud with fine tannins, and a bit of tartness and wonderful flavors of sandalwood, juicy plum, blueberry, saline and forest floor. It's like tasting sunshine; we thought it would be great with chocolate. The big finish indicates a long life ahead. Fascinating wine!

Details

Vineyard planted in: 2016

pH: 3.78

Vine spacing: 6' x 8'

Titratable acidity: 5.3 g/L

Vine density: 908 vines per acre

Alcohol: 14.5% by volume

Clones/selections: Pommard, Vosne-Romanée, Swan.

Yield: 2.1 tons of grapes per acre

Barrel aging: 16 months, 60% new French oak

12 barrels / 300 cases made