



TIMBRE

WINERY

THE ENCORE

2013 VIOGNIER
LATE HARVEST

THE ENCORE THE REASON PEOPLE STICK AROUND
AFTER IT SEEMS LIKE THE SHOW IS OVER.



TIMBRE is the “color” of music. It is what makes two voices sound different, even when singing the same song. It is why two winemakers, working with the same vineyards, make unique wine. As a terroir-driven winery, we make wines expressive of the places and times from which they came. As winemakers, we channel those sites through our experience, adding our own mark- our TIMBRE- to the resulting wines.

Founded by Joshua Klapper and Alex Katz, TIMBRE WINERY is the culmination of years of hard work, and dedication to our craft. It is winemaking expressed through the universal language of musical sound.

AVA AND VINTAGE NOTES

Our first dessert wine is absolutely delicious! Riverbench’s vines, which were originally planted in 1973 on the Santa Maria Bench, are grown in extremely fine, fertile alluvial soils containing particles of clay, silt, sand and gravel. The ancient seabed is an excellent medium in which to express many varieties, one of those being viognier. This late harvest wine was picked at around 36 brix, with a touch of botrytis (noble-rot). The super-sweet berries were then foot stomped to soak up extra sugar from the raisins and the flavor of the aforementioned botrytis. The juice was then allowed to sit on those berries overnight before pressing straight to barrel the following day where the wine fermented until it could ferment no longer, with approximately 8.7% of the sugar remaining.

TASTING NOTES

Golden and viscous, this wine has syrupy texture that makes its texture an absolute delight. The nose is pungent, with apricot, lavender, and quince preserves. Peach jelly, lychee, and white flowers accompany the first sip of this honey-like nectar. The wine finishes sweet, but with a nice hit of acidity leaving your palate ready for another bite of cheesecake.

TECHNICAL DATA

VINTAGE // **2013**
VARIETAL // **LATE HARVEST VIOGNIER**
VINEYARD // **RIVERBENCH**
AVA // **SANTA MARIA VALLEY**
SOIL TYPE // **SANDY COBBLE LOAM**
CLONE // **642**
HARVEST DATE // **11/21/2013**
HARVEST BRIX // **36.1**
PH // **3.85**
TA (G/100ML) // **.633**
ALCOHOL // **17.5%**
MALO-LACTIC FERMENTATION // **100%**
ÉLEVAGE // **100% BARREL AGED 16 MONTHS SUR LIE**
COOPERAGE // **100% NEUTRAL FRANCOIS FRERES FRENCH OAK**
BOTTLING DATE // **3/19/2015**
BARREL PRODUCTION // **8**
RESIDUAL SUGAR // **87 G/L**

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TIMBRE (TAM • bər or TIM • bər) The character or quality of a musical sound as distinct from its pitch and intensity.