



TIMBRE

WINERY

THE HI-HAT 2014 PINOT NOIR

THE HI-HAT THE HI-HAT – ONE OF THE MOST VERSATILE TOOLS IN A DRUM KIT, ABLE TO PRODUCE COUNTLESS TONES. JOHN SEBASTIANO VINEYARD SPANS ADJACENT HILLTOPS, CONSISTING OF MYRIAD MICROCLIMATES. THIS WINE, BLENDED FROM 3 DISTINCT BLOCKS, IS A UNIQUE EXPRESSION OF THIS REMARKABLE TERROIR.



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

Planted in 2007, John Sebastiano sits on the far eastern edge of the Sta. Rita Hills. The exposed hilltops are constantly being bombarded by wind, and as such often struggle to produce a crop one would call ‘healthy’. 2014 was a departure and the excellent yields afforded us perfect clusters of 667, Swan, and Pommard clones with which we made this beauty of a wine!

TASTING NOTES

This wine shows classic Sta. Rita Hills character from the first whiff, with fruit on the darker end of the Pinot Noir spectrum, cola, and an almost hidden spicy component. On the palate, the wine delivers what it promised on the nose, with a mouth-filling weight, flavors of plum torte, black currant and Dr. Pepper, pulled back by peaches on the mid-palate.

TECHNICAL DATA

VINTAGE // **2014**

VARIETAL // **PINOT NOIR**

VINEYARD // **JOHN SEBASTIANO**

AVA // **STA. RITA HILLS**

SOIL TYPE // **DIATOMACEOUS EARTH AND LOAM**

CLONE // **667, SWAN, POMMARD**

HARVEST DATE // **AUGUST 20-21, 2014**

HARVEST BRIX // **24.2**

PH // **3.71**

TA (G/100ML) // **.520**

ALCOHOL // **13.5%**

MALOLACTIC FERMENTATION // **100%**

ÉLEVAGE // **100% BARREL AGED 17 MONTHS SUR LIE**

COOPERAGE // **40% NEW FRANCOIS FRERES FRENCH OAK**

BOTTLING DATE // **1/22/2014**

BARREL PRODUCTION // **5**

AGING POTENTIAL // **NOW-2024+**

WEBSITE // **WWW.TIMBREWINERY.COM** PHONE // **310-977-5615** EMAIL // **WINERY@TIMBREWINERY.COM**

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