

LEAD VOCALS 2014 PINOT NOIR

LEAD VOCALS NOT JUST A GREAT VOICE, BUT ALSO A GREAT PERFORMER. BIEN NACIDO HAS BEEN THE FRONTMAN FOR AMERICAN PINOT NOIR FOR OVER 40 YEARS AND THE OWN-ROOTED POMMARD CLONE IN G BLOCK'S GRAVEL AND SANDY LOAM PROVIDE THE COMPLEXITY OF A TRUE ICON.



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

Since 2009, we have been fortunate enough to source Pinot Noir from one of the most coveted Pinot Noir vineyards in the country. Continuing the tradition, our 'Lead Vocals' Pinot is 100% 'G block', one of the own-rooted sections of the vineyard, planted in 1973. The own roots and vine age, seem to create a complexity and stuffing rarely found in American Pinot Noir and, even in a big vintage like 2014, these old vines produced less than 2 tons per acre.

TASTING NOTES

As usual, Bien Nacido delivers intrigue on the nose. The funkiest of our Pinot Noirs, this wine promises layer upon layer of complexity from the outset. On the palate, the wine still has the classic, pretty Pinot Noir elements of strawberry and cranberry, but gets deeper with earthy elements of caraway seed and sous-bois. The oak is more apparent on this wine that our other Santa Maria Valley offerings, with a tantalizing riff of cocoa powder running throughout.

TECHNICAL DATA

VINTAGE // 2014

VARIETAL // PINOT NOIR

VINEYARD // BIEN NACIDO

DESIGNATION/BLOCK // OLD VINES, G BLOCK

AVA // **SANTA MARIA VALLEY**

SOIL TYPE $/\!/$ elder & Pleasanton Series shale

CLONE // POMMARD

HARVEST DATE // THROUGHOUT AUGUST

HARVEST BRIX // 23.2

PH // **3.58**

TA (G/100ML) // **.530**

ALCOHOL // 13.2%

ÉLEVAGE // 100% BARREL AGED 17 MONTHS SUR LIE

COOPERAGE // 40% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // 1/22/2016

BARREL PRODUCTION // 5

AGING POTENTIAL // NOW-2022