

## OPENING ACT

2015 PINOT NOIR

**OPENING ACT** THE FIRST BAND TO TAKE THE STAGE. MISSION RANCH, PLANTED IN 1961, IS AMONG THE FIRST ARRIVALS TO THE CALIFORNIA PINOT NOIR STAGE. THIS WINE SHOWS WHY THE VINEYARD IS STILL GOING STRONG MORE THAN 50 YEARS LATER. DON'T BE LATE TO THE SHOW.



**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**

Formerly known as 'À Côté,' now under its new moniker, 'Opening Act,' the 2015 is the second vintage to be vineyard-designated from Mission Ranch in Monterey. Like the Santa Maria Valley, the source of most of our Santa Barbara County fruit, the Salinas Valley that makes the Monterey AVA opens to the Pacific Ocean. The Salinas Valley's angle to the ocean is much steeper though, resulting in a combination of maritime influence and inland protection. As a result, this wine presents a balance of red and black fruit elements.

## **TASTING NOTES**

The mix of Pinot Noir clones (115, 459, 667, 777, 828) are co-fermented to create a wine that brims with red roses, strawberry and cranberry, but also offers cola and earthy components. The palate has a gorgeous weight and just a kiss of oak from the handful of once-used French oak barrels we slipped into the blend.

## **TECHNICAL DATA**

VINTAGE // 2015

VARIETAL // PINOT NOIR

VINEYARD // MISSION RANCH

REGION // MONTEREY COUNTY

SOIL TYPE // SANDY LOAM

CLONE // 777, 115, 828, 459, 667

HARVEST DATE // THROUGHOUT SEPTEMBER

HARVEST BRIX // 25.2

PH // 3.80

TA (G/100ML) // **.500** 

ALCOHOL // 13.9%

MALO-LACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED, 11 MONTHS SUR LIE

COOPERAGE // 100% NEUTRAL FRANCOIS FRERES

FRENCH OAK

BOTTLING DATE // 7/28/2016

AGING POTENTIAL // NOW-2021