

THE HEADLINER

THE HEADLINER THE REASON THAT EVERYONE SHOWS UP. SANDY SOILS IN THE VINEYARD AND WHOLE CLUSTER FERMENTATION IN THE WINERY CREATE A BEAUTIFULLY AROMATIC STUNNER WITH A SULTRY EDGE THAT PRACTICALLY GUARANTEES A CURTAIN CALL.



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

Presqu'ile is the only vineyard we source from in the Solomon Hills section of the Santa Maria Valley. This southern region of the valley has long been recognized as a perfect terroir for dense, powerful, yet distinctly elegant fruit, and year in and year out, Presqu'ile proves why that reputation has developed. The block we've been sourcing fruit from since 2010 is entirely sand, which tends to accentuate the silky fruit characters of Pinot Noir, and the 777 clone planted here lends itself towards a beautifully perfumed, red-fruited wine.

TASTING NOTES

Shy on the nose, giving only teases of what's to come, this pale red wine explodes on the palate with a luscious, mouth-coating symphony of flavor and texture. The red-fruit section of strawberry, cherry and raspberry, play off of the backing created by the 30% whole cluster fermentation, adding elements of cloves, turmeric and cola. A slight espresso note from the new wood makes itself heard before the wine returns to its strawberry crescendo.

TECHNICAL DATA

VINTAGE // 2014

VARIETAL // PINOT NOIR

VINEYARD // PRESQU'ILE

BLOCK // 1A

AVA // SANTA MARIA VALLEY

SOIL TYPE // GAREY SAND

CLONE // 777

HARVEST DATE // AUGUST & EARLY SEPTEMBER

HARVEST BRIX // 21.9

PH // **3.63**

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

ALCOHOL // 12.9%

MALO-LACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED 17 MONTHS SUR LIE COOPERAGE // 25% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // 1/22/2016

BARREL PRODUCTION // 10

AGING POTENTIAL // NOW-2024+

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