

## LEAD VOCALS

2012 CHARDONNAY

LEAD VOCALS NOT JUST A GREAT VOICE, BUT ALSO A GREAT PERFORMER. THE SHALE AND SANDSTONE ALLUVIUM FOUND IN BIEN NACIDO'S I BLOCK PROVIDE THE POTENTIAL FOR CHARDONNAY WITH BRIGHT ACIDITY, MINERALITY, AND LASTING FINISH. THE GENTLE SUR LIE AGING MAKES THIS WINE A SHOWSTOPPER.



**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**

Bien Nacido Vineyard's south facing 'bench' was originally planted in 1973. The wide spacing and consistently high quality in the 'l' block warranted a new set of inter-plants in the late 1990's and this wine comes from a combination of the old and new vines. The 2012 vintage was textbook with healthy yields and consistent weather during much of the growing season and all the way through harvest.

## **TASTING NOTES**

The wine is pale and straw colored, with a slight golden hue. On the nose, fresh dough, citrus, green tea, and barley intermix with a perfume-like aromatic. The balanced palate exhibits citrus fruits including lemon, lime, and grapefruit, as well as quince, green apple, and pineapple. The finish is fresh yet very long, with hints of oak, granny smith apple pie filling, and mouth puckering acidity.

## **TECHNICAL DATA**

VINTAGE // 2012

VARIETAL // CHARDONNAY

VINEYARD // BIEN NACIDO

DESIGNATION/BLOCK // I BLOCK

AVA // SANTA MARIA VALLEY

SOIL TYPE // SHALE AND SANDSTONE ALLUVIUM

CLONE // 4

HARVEST DATE  $\slash\hspace{-0.05cm}//$  september and october

HARVEST BRIX // 22.8

PH // 3.35

TA (G/100ML) // **.600** 

ALCOHOL // 13.5%

MALO-LACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED 18 MONTHS SUR LIE

COOPERAGE // 25% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // 3/18/2015

BARREL PRODUCTION // 13

AGING POTENTIAL // NOW-2020

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