

GUEST STAR

2013 PINOT NOIR

GUEST STAR IT'S ALWAYS GOOD TO HAVE FRIENDS DROP IN WHEN YOU ARE PLAYING A SHOW. AUBAINE VINEYARD MAY NOT BE PART OF OUR REGULAR CAST, BUT WHEN WE GOT THE OPPORTUNITY TO BRING THIS SAN LUIS OBISPO COUNTY FRUIT ON OUR 2013 VINTAGE TOUR, WE JUMPED AT THE CHANCE.



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

Aubaine, in San Luis Obispo County, is no more than 10 miles north of the Santa Maria Valley but the wine from this vineyard provides a stark contrast to the strawberry/sour cherry-driven Santa Maria Valley Pinots. It is an amazing site planted at 800 feet of elevation, just 5 miles inland from the Pacific Ocean, with a slope that faces directly southwest into cool southern central coast sunlight. The site produces a deep, darkly colored wine with a pronounced black fruit expression on the nose and voluptuous polished tannins on the palate that finish with a lasting impression.

TASTING NOTES

This wine smells of red currants and is much softer on the palate than its Santa Maria counterparts. It stays on the sweeter end of the spectrum, driven by currants, sweet cranberry and even nectarine, eventually resolving into a spicy finish highlighted by dark roasted coffee.

TECHNICAL DATA

VINTAGE // 2013

VARIETAL // PINOT NOIR

VINEYARD // AUBAINE

REGION // SAN LUIS OBISPO COUNTY

SOIL TYPE // RED SHALE

CLONE // **667** , **777**

HARVEST DATE // SEPTEMBER AND OCTOBER

HARVEST BRIX // 21.8

PH // 3.46

TA (G/100ML) // **.558**

ALCOHOL // 13.9%

ÉLEVAGE // 100% BARREL AGED 18 MONTHS SUR LIE

COOPERAGE // 25% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // 4/9/2015

BARREL PRODUCTION // 4

AGING POTENTIAL // NOW-2024+