

OPENING ACT

2015 ROSÉ OF PINOT NOIR

OPENING ACT THE BAND THAT WHETS YOUR APPETITE FOR THE MAIN EVENT. THIS SAIGNÉE, BLED FROM OUR BEST PINOT NOIR FERMENTATIONS, IS FLORAL, AROMATIC, BALANCED, AND DELICIOUS. IT'S THE PERFECT WINE TO START THE SHOW, AND MIGHT JUST STEAL IT.



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

This wine, like its predecessors since the 2012 vintage is again a saignée from our best vineyard sources. The translation of saignée in bleeding, and this wine is bled from our red wine fermentation vessels immediately after the fruit has been destemmed, when the juice has been allowed to gain only the slightest bit of color from the red grape skins. This wine is primarily blended from of Bien Nacido, Presqu'ile, and John Sebastiano vineyards.

TASTING NOTES

Fermented in 50% neutral oak, and 50% stainless steel allowed for us to keep all of the lovely freshness and bright acidity in this Rosé. Pale pink in color, the nose displays both rose petals and perfume, as well as hints of citrus blossom. The palate is light and fresh, with elevated notes of strawberry, raspberry, and quince. The finish is clean, reminiscent of spring flowers and apple skins.

TECHNICAL DATA

VINTAGE // 2015

VARIETAL // PINOT NOIR

VINEYARD // BIEN NACIDO, PRESQU'ILE, JOHN SEBASTIANO

REGION // SANTA BARBARA COUNTY

SOIL TYPE // SANDY LOAM

CLONE // POMMARD, MARTINI, 777

HARVEST DATE // AUGUST- SEPTEMBER

HARVEST BRIX // 22.4

PH // **3.16**

TA (G/100ML) // .640

ALCOHOL // 13.1%

MALO-LACTIC FERMENTATION // NONE

ÉLEVAGE // 50% STAINLESS STEEL, 50% NEUTRAL OAK

BOTTLING DATE // 1/21/2016

CASE PRODUCTION // 98

AGING POTENTIAL // DRINK NOW