

THE HEADLINER 2016 PINOT NOIR

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 great 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. After years of drought, the winter of 2015/2016 offered a respite for the vines that had been under water stress since 2011. Healthy canopies made for healthy fruit, and, in turn, balanced and delicious wines.

TASTING NOTES

The vine health was on display in 2016 as the rains washed away the root zone which had been inundated with irrigation salts. Garnet and violet toward the rim the wine smells of maraschino cherries and earth. Spicy, with notes of cranberry, and pomegranate framing the silky and long finish.

TECHNICAL DATA

VINTAGE // 2016 VARIETAL // PINOT NOIR VINEYARD // PRESQU'ILE BLOCK // 1A AVA // SANTA MARIA VALLEY SOIL TYPE // GAREY SAND CLONE // 777 HARVEST DATE // SEPTEMBER 5 & 7 HARVEST BRIX // AVERAGE OF 23 PH // 3.56 TA (G/100ML) // .535 ALCOHOL // 13.8% ÉLEVAGE // 100% BARREL AGED, 20 MONTHS COOPERAGE // 33% NEW FRANCOIS FRERES FRENCH OAK BOTTLING DATE // 2.21.2018 BARREL PRODUCTION // 3 AGING POTENTIAL // NOW-2025+

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TIMBRE (TAM · bər or TIM · bər) The character or quality of a musical sound as distinct from its pitch and intensity.