

OPENING ACT

2016 PINOT NOIR

OPENING ACT THE FIRST BAND TO TAKE THE STAGE. MISSION RANCH, PLANTED IN 1961, IS AMONG THE FIRST ARRIVALS TO THE CALIFORNIA PINOT NOIR STAGE. THIS WINE SHOWS WHY THE VINEYARD IS STILL GOING STRONG MORE THAN 50 YEARS LATER. DON'T BE LATE TO THE SHOW.



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

Formerly known as 'À Côté,' now under its new moniker, 'Opening Act,' the 2015 is the second vintage to be vineyard-designated from Mission Ranch in Monterey. Like the Santa Maria Valley, the source of most of our Santa Barbara County fruit, the Salinas Valley that makes the Monterey AVA opens to the Pacific Ocean. The Salinas Valley's angle to the ocean is much steeper though, resulting in a combination of maritime influence and inland protection. As a result, this wine presents a balance of red and black fruit elements.

TASTING NOTES

2016 was a fantastic vintage for Pinot Noir. A little rain in the winter of 2015/2016 went a long way in helping the vineyards recover from the heavy drought conditions that have persisted since 2011. With a rich burgundy color like the skin of a plum the nose is fruity with black raspberry, baking spices, elderberry syrup, rhubarb, and red licorice. The palate is velvety and boasts an explosion of black berries on the long finish.

TECHNICAL DATA

VINTAGE // 2016

VARIETAL // PINOT NOIR

VINEYARD // MISSION RANCH

REGION // MONTEREY COUNTY

SOIL TYPE // SANDY LOAM

CLONE // 777, 115, 828, 459, 667

HARVEST DATE // 9.14.2016, 9.15.2016

HARVEST BRIX // 25.5

PH // **3.85**

TA (G/100ML) // **.522**

ALCOHOL // 14.0%

ÉLEVAGE // 100% BARREL AGED, 10 MONTHS

COOPERAGE // 100% NEUTRAL FRANCOIS FRERES

FRENCH OAK

BOTTLING DATE // 3.19.2018

AGING POTENTIAL // NOW-2022+