

FIRST PRESS

2017 ROSÉ OF PINOT NOIR

FIRST PRESS A RECORD'S ORIGINAL PRESSING TO VINYL IS OFTEN THE RAREST AND MOST SOUGHT-AFTER. THIS PINOT NOIR WAS PRESSED OFF OF THE SKINS AS SOON AS THE FRUIT CAME INTO THE WINERY, AND WITH ITS LIMITED PRODUCTION, YOU WILL NOT FIND IT AT ANY SECOND-HAND STORES.



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

For our first straight to press rosé, we sourced Pinot Noir from a vineyard located just south of San Luis Obispo called Squire Canyon. A small vineyard that is meticulously farmed by Bill Kesselring (of Peloton Cellars) we made two passes in the vineyard... The first for rosé, the second for a red Pinot Noir. Sandy loam tends to accentuate fruitiness in a wine, but with its extremely close proximity to the ocean, the salinity of this site is apparent as well.

TASTING NOTES

The fermentation split between 50% neutral oak, and 50% stainless steel helps hold in freshness and acidity. Light salmon in color the wine is floral, with hints of watermelon, nectarine, and a basket of freshly picked strawberries. The palate is dry and mouthwatering, with cranberry, sour peaches, and salinity, finishing clean with hints of pickled ginger.

TECHNICAL DATA

VINTAGE // 2017

VARIETAL // PINOT NOIR

VINEYARD // SQUIRE CANYON

REGION // SAN LUIS OBISPO

SOIL TYPE // SANDY LOAM

STYLE// WHOLE CLUSTER PRESS

CLONE // 667

HARVEST DATE // 8.23.2017

HARVEST BRIX // 22

PH // 3.28

TA (G/100ML) // **.750**

ALCOHOL // 12.2%

MALO-LACTIC FERMENTATION // NONE

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

BOTTLING DATE // 1.23.2018

CASE PRODUCTION // 68

AGING POTENTIAL // DRINK NOW THROUGH 2019