

OPENING ACT

2018 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" is "bleeding", meaning that 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.

TASTING NOTES

Fermenting in 50% neutral oak, and 50% stainless steel allowed us to keep all of the lovely freshness and bright acidity in this Rosé. Salmon in color and super fresh, this wine exhibits white flowers and rose water, with hints of citrus peel. Minerality, meyer lemon, and hints of pink grapefruit helps the wine finish fruity and clean.

TECHNICAL DATA

VINTAGE // 2018

VARIETAL // PINOT NOIR

REGION // SANTA BARBARA COUNTY

SOIL TYPE // SANDY LOAM

STYLE // **SAIGNÉE**

CLONE // POMMARD, MARTINI, 777

HARVEST DATE // THROUGHOUT SEPTEMBER &

OCTOBER 2018

HARVEST BRIX // AVERAGE OF 23

PH // **3.2**

TA (G/100ML) // .700

ALCOHOL // **13.0%**

MALO-LACTIC FERMENTATION // NONE

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

BOTTLING DATE // 1.30.2018

CASE PRODUCTION // 125

AGING POTENTIAL // DRINK NOW