



TIMBRE
WINERY

MARCH 2019

DEAR FRIENDS,

2019 has started off with a **BANG**, or more appropriately, a **SPLASH!** The storms have been coming one after another and, while many of the fine folks I know have said **ENOUGH(!)**, all I can say is **KEEP IT COMING!** Rain this time of the year helps to clean off the roots of the vines, and flush the soil they grow from, which after years of irrigation have become crusted with salts from the ground water used to water those vines. The water also fills the soil and helps the vines feel good about producing a healthy crop... It signals to the vine that **THINGS ARE GOOD.** My hope is that the rains of 2019 also start to recharge groundwater, which was drastically affected by the sustained drought here in the West, so that we are ready for the next dry spell, which seems like an inevitability! Also, I haven't yet hit the slopes this winter, so I want the snow to keep coming for when we do get our butts on the hill!

While I am excited about 2019 and the start we have experienced, I am not going to lie... the talk of the town right now is all **2018!** I was recently at a Pinot Noir winemaker symposium associated with the World of Pinot Noir; the event brought together Pinot Noir winemakers from across California. We tasted over 60 Pinot Noirs from the 2018 vintage, and the consensus was clear... **2018 IS GOING TO BE LEGEN-** wait for it - **DARY!** I am sure I have used that line before... sue me. But it's true. The 2018's are going to be amazing, for all varieties.

The first 2018 we are releasing is the **OPENING ACT** Rose of Pinot Noir. Along with the Rose, we are also releasing some other future classics, and some library offerings. At 6 years of age (and counting), the 2013 **LEAD VOCALS CHARDONNAY** is showing great. The 2016 **LOCAVORE** Pinot Noir should sell out, in my estimation, 2 weeks after the release. And the 2017 **GUEST STAR** Pinot Noir, this first of the 2017 Pinot Noir releases (of which there will be a few stunners coming out this year). For those lucky enough to get a bottle, we are also re-releasing the **2010 PRESQU'ILE** Pinot Noir. This wine is showing great, and the tasting notes are fun as well. A couple of other gems are included in the white-only, and Backstage Pass allocations.

I would like to make a quick shout out to our team members! With us from the beginning we are thankful for the efforts and hard work of (in alphabetical order) **ANNE** who brings a level of sophistication (and you know we need it), **BETHANY** who herds us as if we were 3rd graders, **DENISE** who keeps us smiling, and **LORI** who keeps the place free of spiders! New members to the team include **DARLENE** who makes sure y'all get your wine, and **RYLIE** and **VANDA** (daughter and mom and a great duo). Of course **JENN** keeps the books balanced and made much of our fine furniture to boot! Thank you all!!!

As always, help us spread the word to your wine-loving **FRIENDS** and **ENEMIES**, and holler at us **@TIMBREWINERY** on Facebook and Instagram. Without further ado, we present our release. Read on for individual tasting notes and information about each of the new wines... Cheers!

- JOSH, ALEX, & CHIASA-

**VISIT US AT THE TASTING ROOM: 225 E. BRANCH STREET, ARROYO GRANDE, CA 93420
805.270.4308 • WINERY@TIMBREWINERY.COM • TIMBREWINERY.COM**



TIMBRE WINERY

2018 TIMBRE ROSÉ OF PINOT NOIR 'OPENING ACT' [BIEN NACIDO, PRESQU'ILE, & CHENE VINEYARDS]

suggested retail price \$18.00

'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.'

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. This wine is primarily blended from **BIEN NACIDO**, **PRESQU'ILE**, and **CHENE** vineyards. Fermenting in 50% neutral oak, and 50% stainless steel allowed us to keep all of the lovely freshness and bright acidity in this Rosé.

The palest Rosé we have made yet, this wine is barely salmon in hue, almost like rose gold. It has a nose of strawberry candy, **CITRUS**, and rose water. Floral on the palate, the wine is **FRESH**, bright, and mineral laden, and finishes with a flavor akin to champagne gummy bears. Drink now until it's gone, we will make more next year.

What to listen to? Champagne gummy bears? **BARBIE GIRL** by **AQUA**... need I say more?

OPENING ACT THE BAND THAT WHETS YOUR APPETITE FOR THE MAIN EVENT. THIS SAIGNÉE, BLEED 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 WINERY
—
OPENING ACT
2018 ROSÉ

TIMBRE WINERY
VARIETAL / 2018 ROSÉ OF PINOT NOIR
VINEYARD / BIEN NACIDO PRESQU'ILE CHENE
AVA / CENTRAL COAST
SOIL TYPE // SANDY LOAM
ALC. / VOL // 13.0%
ELEVAGE // 50% STAINLESS STEEL 50% NEUTRAL FRENCH OAK
PH 3.20
PRODUCTION // 168 CASES
PRODUCED AND BOTTLED BY // JOSHUA KLAPPER AND ALEX KATZ
SANTA MARIA CA
TIMBRE /TAM•bar/ or /TIM•bar/
THE CHARACTER OR QUALITY OF A MUSICAL SOUND AS DISTINCT FROM ITS PITCH AND INTENSITY.
WWW.TIMBREWINERY.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES.

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2013 TIMBRE CHARDONNAY 'LEAD VOCALS' [BIEN NACIDO VINEYARD]

suggested retail price \$40.00

'Lead Vocals - Not just a great voice, but also a great performer. The shale and sandstone alluvium found in Bien Nacido's I Block provide the potential for Chardonnay with bright acidity, minerality, and lasting finish. The gentle sur-lie aging makes this wine a showstopper.'

The Bien Nacido vineyard's south facing 'bench' was originally planted in 1973. The wide spacing and consistently high quality in the 'I' block warranted a new set of inter-plants in the late 1990's and this wine comes from a combination of the old and new vines. The 2013 vintage was amazing with healthy yields and even weather during the harvest. The grapes were hand-harvested and gently pressed into French oak barrels (25% new) for fermentation, which lasted a total of 3-5 months per barrel. The wine was racked off the gross lees at 17 months for blending and bottling.

The 2013 Chardonnay from Bien Nacido vineyard is the 10th edition from our winery! The nose exhibits lemon curd, toasted hazelnuts, and white flowers. The palate has weight but keeps a bright, floral, lively feeling. **CITRUS** dominates, with lemon and clementine, as well as **TROPICAL** notes of kiwi and passionfruit, finishing with notes of honey and caramel. Drink now-2023+

A long finish calls for **THE LONGEST TIME** by **BILLY JOEL**.



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2016 LOCAVORE PINOT NOIR [STA. RITA HILLS]

suggested retail price \$36.00

A Locavore is defined as, 'one who eats food grown locally.' I would extend that to what one drinks as well, and fortunately, residents of the California's Central Coast have world-class local wine. Sourced from the Sta. Rita Hills AVA in Santa Barbara County, this Pinot Noir is normally only sold within Santa Barbara County. For the second time since we began producing this wine in 2012 though, we are offering you - our mailing list - the chance to try it. It is NOT available on our website, so the release is your only chance for it.

With a dark red opacity - clear characteristics of this wine's Sta. Rita Hill's origins - this wine is quite serious. **CHERRY PIE**, soy crackers, caramel, and cocoa adorn this wine, which continues to a palate showing more of the same. Bright fruit, coffee and a hint of marzipan are framed by **CHEWY TANNINS** and an elongated elegant finish. Drink now-2022+.

Ahhh, what to listen to with Locavore. I think only a local artist from Santa Barbara will do. **JACK JOHNSON - BUBBLE TOES** it is.



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2017 TIMBRE PINOT NOIR 'GUEST STAR' [SQUIRE CANYON VINEYARD]

96 cases produced; suggested retail price \$50.00

'Guest Star - It's always good to have friends drop in when you are playing a show. Squire Canyon may not be part of our regular cast, but when we got the opportunity to bring this San Luis Obispo County fruit on our 2016 vintage tour, we jumped at the chance.'

This wine's vineyard source, Squire Canyon, is the same fruit source for our **FIRST PRESS ROSÉ**. When harvesting, we made two passes in this small vineyard, meticulously farmed by Bill Kesselring (of Peloton Cellars)... 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.

The color of this wine is a dark garnet with brooding and dusty aromas of **PIPE TOBACCO**, black cherry, cocoa, with hints of sandalwood. Red currant, cherry taffy, **CRANBERRY**, and cinnamon explode on the palate of this wine that finishes with a spiciness reminiscent of a fine cigar. Cuban if you ask me. Drink now- 2025+.

I don't like country, but maybe you, and some of the Timbre team do, so I will give a few country songs, 'cause it will probably never happen again.

FAMILY TRADITION by **HANK WILLIAMS JR**
RING OF FIRE by **JOHNNY CASH**
THE THUNDER ROLLS by **GARTH BROOKS**

TIMBRE WINERY		
VARIETAL# 2017 PINOT NOIR		
VINEYARD#	AVA#	
SQUIRE CANYON	SAN LUIS OBISPO	
SOIL TYPE#	A.C./VOI#	
SANDY LOAM	12.8%	
ELVAGE#	COOPERAGE#	PRODUCTION#
100% BARREL AGED 17 MONTHS	<i>25% New French OAK</i> French Oak	4 BARRELS
PRODUCED AND BOTTLED BY#		
JOSHUA KLAPPER AND ALEX KATZ		SANTA MARIA CA
TIMBRE /TAM-bbt/ or /TIM-bbt/ THE CHARACTER OR QUALITY OF A MUSICAL SOUND AS DISTINCT FROM ITS PITCH AND INTENSITY.		
WWW.TIMBREWINEY.COM		

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2010 LA FENETRE PINOT NOIR [PRESQU'ILE VINEYARD]

Only 10 cases available; suggested retail price \$55.00

Wine Club Exclusive

From the Fall 2012 release notes for this wine:

There is not enough space in this release letter in order to sing the praises of Presqu'ile, but I will try! Planted in the late 1990's (when the vineyard was called Addamo), the section our fruit comes from is one of the most perfectly manicured blocks of Pinot Noir I have ever seen. All clone 777, this part of Santa Maria, called the Solomon Hills, has been long recognized as a perfect terroir for dense, powerful, yet distinctly elegant fruit, which is the hallmark of the region. Owned by the Murphy family who has a passion for perfection, not a penny is spared in the growing of each cluster and the consistency over the last three vintages (2010, 2011, and 2012) has been the perfect confirmation of their dedication. The fruit was so perfectly ripe that of the three fermenters I had going one was 100% whole cluster (the other two were destemmed). Only stems that have become perfectly ripe, where they have started to dry out and brown (lignification) can be used. The final blend is 30% whole cluster and it adds a nice spicy character as well as a subtle grip to the wine.

Deep red, the wine has both ripe fruit components as well as spicy, peppery notes. The stems add a briny character which balances nicely with the cranberry fruit. The palate exhibits cola and cinnamon which extends to the long, complex finish of red apple skins, nutmeg, and mouth coating soft tannins.

UPDATED TASTING NOTES:

Velvet red like the interior of a pimp's Cadillac (thank you **DENISE** for this wholesome and family friendly descriptor of color) this wine is bursting with aromas of strawberry, cola, concentrated blackberry, and Hershey's kisses. This wine is super sexy with pomegranate, milk chocolate, cherry cordial, and a long, earthy finish. Drink now-2025+.

With this sexy beast we all agreed it would have to be **PRINCE... EROTIC CITY**. 'Nuff said.



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WINE CLUB SIGN UP

BENEFITS*

- **THREE** shipments per year delivered to your door
- Priority on new releases & **LIMITED-PRODUCTION**, hard-to-find wines
- **20% DISCOUNT** on all wine purchases, **25% FOR BACKSTAGE PASS!**
- Discounted shipping rates - **\$10** flat rate shipping on all orders (savings of up to \$65 per order)
- **COMPLIMENTARY** tastings for you and a guest
- Priority and discounted tickets to winery dinners & events
- Invitations to **WINE CLUB ONLY EVENTS**

*Benefits are non-transferrable and begin when you take your first shipment

'FAN'

Four Bottles; 3 x Yearly
(Up to \$150 per shipment)

[]

'SUPERFAN'

Six Bottles; 3 x Yearly
(Up to \$200 per shipment)

[]

'BACKSTAGE PASS'

Twelve Bottles; 3 x Yearly
(Up to \$350 per shipment)

[]

[] Check for Reds-Only (up to an additional \$25 per shipment)

[] Check for White-Only

[] Check for Pick-Up shipments at Tasting Room

Birthdate: / /

Name on card:

Account Number:

Expiration: / /

CCVC:

Signature:

Billing Address:

Shipping Address (if different from billing):

Phone Number:

Email Address:

Referred by:

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ORDER FORM

Mail order to **TIMBRE WINERY** (details on following page)
 Credit cards, checks, cash, money orders & sometimes songs accepted
 Make checks payable to: **TIMBRE WINERY**
 Questions? Call: 805-270-4308 Email: winery@TimbreWinery.com

Name: _____

Email: _____

Phone: _____

<i>Selection</i>	<i>Price</i>	<i>x</i>	<i>Quantity Ordered</i>	<i>=</i>	<i>\$Total</i>
'18 Opening Act ROSE	\$18.00	X	_____	=	_____
'13 Lead Vocals CHARDONNAY	\$40.00	X	_____	=	_____
'16 Locavore PINOT NOIR	\$36.00	X	_____	=	_____
'17 Guest Star PINOT NOIR	\$50.00	X	_____	=	_____
'10 Presqu'île PINOT NOIR	\$55.00	X	_____	=	_____
		X	_____	=	_____
					Subtotal = _____
					Sales Tax* = _____
					10% Discount* = _____
					Shipping* = _____
					Total Order = _____

*The 10% discount applies to the subtotal after tax has been calculated. To take advantage of the discount, please place your order before March 25th, 2019. See the next page for complete ordering instructions including tax/shipping schedule.

Credit Card Information

Card Type: Amex Visa MC Disc

Name on card: _____

Account Number: _____

Expiration: _____ / _____

Signature: _____

CCVC: _____

(my signature certifies I am at least 21 years of age)

Billing Address: _____

Shipping Address: _____

(if different from billing)



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ORDERING INSTRUCTIONS

Please order online at www.timbrewinery.com or mail your order to Timbre Winery
Credit cards, checks, cash, and money orders accepted

Make checks payable to: Timbre Winery

Mail to: Timbre Winery
225 E. Branch Street
Arroyo Grande, CA 93420

Wines will be shipped after March 25th, 2019 (weather permitting)

Note: We will accept orders based on availability after the deadline, but since all quantities are limited, order quantities cannot be guaranteed. Orders are on a first come, first served basis.

*Sales Tax:

California residents: add 7.75% sales tax

Outside California: No sales tax

*Shipping:

In California

Up to 6 Bottles: \$28.00

7-12 Bottles: \$35.00

13-18 Bottles: \$50.00

19 Bottles and up: \$55.00

Outside California

Up to 6 Bottles: \$42.00

7-12 Bottles: \$55.00

13-18 Bottles: \$65.00

19 Bottles and up: \$75.00

Note: We ship temperature control ground. If you have different shipping preferences, please contact us. Additional charges may apply.

Questions? Call or email Chiasa or Darlene

Phone: 805.270.4308

Email: winery@TimbreWinery.com

Wine is a living breathing product. Even though we have been extremely careful and have taken a great many precautions, there will still be wines with faults. If you believe you have received a bad bottle please contact us and we will do our best to replace it.

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