

## STEREOPHONIC 2016 RIESLING

STEREOPHONIC SOUND THAT SURROUNDS
THE LISTENER AND SEEMS TO COME FROM MORE
THAN ONE SOURCE. ACIDITY AND SWEETNESS COME
FROM OPPOSITE ENDS OF THE FLAVOR SPECTRUM,
INTERMINGLING TO FORM A COMPLEX, HARMONIOUS
TUNE THAT HITS FROM MULTIPLE ANGLES.



**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**

Following strict German winemaking practices, the juice was chilled down to 45 degrees and then fined with bentonite (a natural clay). Once settled, we racked the clean juice into tank and proceeded to ferment slowly for 6 weeks. Once the resulting wine reached 3% sugar we arrested the fermentation by chilling the tank down to 32 degrees. The wine was racked off the fermentation lees for bottling in January 2017.

## **TASTING NOTES**

Straw colored with a honeyed nose accentuated by white flowers. The palate is balanced with vibrant acidity and a touch of sweetness from the residual sugar. Lemons and peach pit lead way to the finish framed by spiced preserved apricots.

## **TECHNICAL DATA**

VINTAGE // 2016

VARIETAL // RIESLING

VINEYARD // RIVERBENCH

REGION // SANTAN MARIA VALLEY

SOIL TYPE // MOCHO FINE SANDY LOAM

HARVEST DATE // 8/30/2016

HARVEST BRIX // 16.8

PH // 3.0

TA (G/100ML) // **.990** 

ALCOHOL // 9.6%

RESIDUAL SUGAR (G/L) // 31.1

ÉLEVAGE // 100% STAINLESS STEEL, 5 MONTHS

BOTTLING DATE // 1/23/2018

BARRELS PRODUCED // 290

AGING POTENTIAL // DRINK NOW-FOREVER