

LEAD VOCALS 2016 CHARDONNAY

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.



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

As always, our Bien Nacido Chardonnay comes from the 'I Block' on the vineyard's south facing bench section. The fruit is a combination of the original plantings from 1973 and the "young vines" interplanted in the block in 1997. The citrus-driven young vines and the mineral-laden old vines sing a sweet tune together. Fermented and aged sur-lie in French oak barrels (25% new), the wine has known only one home for 19 months before blending and bottling.

TASTING NOTES

Light and pale golden, the 2016 Lead Vocals Chardonnay exhibits apricot, melon, lemon, maple, and sweet tart. Silky on the palate and spiked with notes of stone fruit, minerality, lemon custard, and floral notes, it finishes with zingy acidity.

TECHNICAL DATA

VINTAGE // 2016

VARIETAL // CHARDONNAY

VINEYARD // BIEN NACIDO

DESIGNATION/BLOCK // I BLOCK

AVA // SANTA MARIA VALLEY

SOIL TYPE // SHALE AND SANDSTONE ALLUVIUM

CLONE // 4

HARVEST DATE // THROUGHOUT AUGUST & SEPTEMBER

HARVEST BRIX // AVERAGE 22.21

PH // **3.10**

TA (G/100ML) // .770

ALCOHOL // 13.2%

MALO-LACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED 19 MONTHS SUR LIE

COOPERAGE // 25% NEW FRANCOIS FRERES FRENCH OAK

BOTTLING DATE // **2.21.2018**

BARREL PRODUCTION // 28

AGING POTENTIAL // NOW-2025