



# TIMBRE

WINERY

## LEAD VOCALS

2018 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, 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 16 months before blending and bottling.

### TASTING NOTES

Pale golden with a nose that smells like freshly popped buttered popcorn. Quite young and closed right now, give it 15 minutes of air in a decanter to really elevate this wine... If you do, the wine will reward you with notes of citrus, toasted marshmallow, starfruit, and an oily viscosity. Finishes with cream-cheese cheesecake with a graham cracker crust.

### TECHNICAL DATA

VINTAGE // **2018**  
VARIETAL // **CHARDONNAY**  
VINEYARD // **BIEN NACIDO**  
DESIGNATION/BLOCK // **I BLOCK**  
AVA // **SANTA MARIA VALLEY**  
SOIL TYPE // **SHALE AND SANDSTONE ALLUVIUM**  
CLONE // **4**  
HARVEST DATE // **10/1 AND 10/2/2018**  
HARVEST BRIX // **AVERAGE 20**  
PH // **3.25**  
TA (G/100ML) // **0.8**  
ALCOHOL // **14%**  
MALO-LACTIC FERMENTATION // **100%**  
ÉLEVAGE // **100% BARREL AGED 16 MONTHS SUR LIE**  
COOPERAGE // **13.5% NEW FRANCOIS FRERES FRENCH OAK**  
BOTTLING DATE // **2/25/2030**  
BARREL PRODUCTION // **7 BARRELS**  
AGING POTENTIAL // **NOW-2030**

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**TIMBRE** (TAM • bər or TIM • bər) The character or quality of a musical sound as distinct from its pitch and intensity.