

THE CLASSICS 2019 BORDEAUX BLEND

THE CLASSICS AS SOON AS THE FIRST BARS BLAST FROM THE RADIO YOU START TAPPING THE STEERING WHEEL. YOU KNOW EVERY WORD, EVERY BEAT, AND YOU DON'T STOP ROCKING UNTIL THE LAST NOTE. THAT IS THIS WINE. THE FIVE BORDEAUX VARIETIES THAT MAKE UP THE MOST FAMOUS BLENDS OF THEM ALL. 43% MERLOT, 21% CABERNET FRANC, 14% MALBEC, 11% CABERNET SAUVIGNON, AND 11% PETIT VERDOT. THE CLASSICS...



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

2019's mild weather as well as a significant amount of rainfall compared to previous years was helpful in re-supplying our vineyards for a great year! A fairly cool year led to a good fruit set, and mild summer temperatures allowed for a slow steady growing season. The mild heat spikes in September really brought everything home for a great harvest.

TASTING NOTES

Bordeaux is known for blends from 5 main varieties and this wine has all of them. 43% Merlot, 21% Cab Franc, 14% Malbec, 11% Cab Sauv, and 11% Petit Verdot is the breakdown. Dark red this wine is silky smooth, like a velour tracksuit. Smells like red Kool-Aid, sweet cherries, red licorice, plum, and blackberry. Fruity on the palate, but also earthy with black coffee, black pepper, cedar, and graphite.

TECHNICAL DATA

VINTAGE // 2019

VARIETAL // 43% MERLOT, 21% CABERNET FRANC, 14% MALBEC, 11% CABERNET SAUVIGNON,

AND 11% PETIT VERDOT

VINEYARD // **MESA VERDE, SANTA BARBARA HIGHLANDS,**TOMMY TOWN

REGION // SANTA BARBARA COUNTY

SOIL TYPE // SANDY LOAM

HARVEST DATE // THROUGHOUT OCTOBER AND

NOVEMBER 2020

HARVEST BRIX // AVERAGE OF 25.2

PH // **3.68**

TA (G/100ML) // **0.60**

ALCOHOL // 14.5%

MALO-LACTIC FERMENTATION // 100%

ÉLEVAGE // 100% BARREL AGED 17 MONTHS

COOPERAGE // 50% NEW FRENCH OAK

BOTTLING DATE // 5/6/2021

CASE PRODUCTION // 22 BARRELS

AGING POTENTIAL // NOW-2026+