



TIMBRE

WINERY

BEBOP

2021 PIQUETTE

BEBOP A STYLE OF JAZZ CHARACTERIZED BY IMPROVISATION, UNPREDICTABILITY, AND COMPLEXITY. PIQUETTE IS MADE BY RE-HYDRATING SPENT BERRIES AFTER THE WINE HAS BEEN PRESSED OUT OF THEM. WE THEN FERMENT THE RESULTING LIQUID, AGE IT IN BARREL, AND THEN CAN IT WITH AN ADDITION OF YEAST TO MAKE IT NATURALLY FIZZY. GENTLY TURN THE CAN OVER A FEW TIMES TO MAKE THIS HAZY BEVERAGE TRULY SING!



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

For our second Piquette, we decided to re-create the recipe we came up with in 2020. We rehydrated pressed Pinot Noir berries (post fermentation) and Albariño berries (pre-fermentation) and let the resulting mixture soak and ferment for an additional 3 days. We then pressed the resulting liquid to tank and neutral barrels until January when we added a mix of Citra and Galaxy hops to add even more complexity. It was canned with an addition of sugar and yeast to create bubbles. We love this playful beverage, and because it's in a can travels easily for all your summer activities.

TASTING NOTES

Pink and slightly hazy, the effervescence makes the hoppy aromas leap from the glass (or straight from the can!) The nose and palate exude pomegranate, strawberry, peach puree, and mint. Perfect for an afternoon at the beach or pool!

TECHNICAL DATA

VINTAGE // **2021**
VARIETAL // **PINOT NOIR AND ALBARIÑO**
REGION // **SANTA BARBARA COUNTY**
PH // **3.5**
TA (G/100ML) // **0.55**
ALCOHOL // **7.0%**
ÉLEVAGE // **75 % STAINLESS STEEL,
25% NEUTRAL OAK 5 MONTHS**
BOTTLING DATE // **3/24/2022**
CASE PRODUCTION // **224**