

OPENING ACT

2023 ROSÉ OF PINOT NOIR

OPENING ACT THE BAND THAT WHETS YOUR
APPETITE FOR THE MAIN EVENT. THIS SAIGNÉE, BLED
FROM OUR BEST PINOT NOIR FERMENTATIONS, IS FLORAL,
AROMATIC, BALANCED, AND DELICIOUS. IT'S THE PERFECT
WINE TO START THE SHOW, AND MIGHT JUST STEAL IT.



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

This wine, like its predecessors since the 2012 vintage, is again a saignée from our best vineyard sources. The translation of "saignée" is "bleeding", meaning that this wine is bled from our red wine fermentation vessels immediately after the fruit has been destemmed, when the juice has been allowed to gain only the slightest bit of color from the red grape skins.

TASTING NOTES

Salmon colored, with fresh aromatics of strawberry preserves, chopped celery, and minerality. The palate is mouth watering with star anise, red vines, confectioners sugar and a honeyed finish.

TECHNICAL DATA

VINTAGE // 2023

VARIETAL // PINOT NOIR

VINEYARD // SADA, RIVERBENCH

AVA // CENTRAL COAST

SOIL TYPE // SANDY LOAM

STYLE // SAIGNÉE

CLONE // VARIOUS

HARVEST DATE // THROUGHOUT SEPTEMBER

AND OCTOBER

HARVEST BRIX // AVERAGE OF 23

PH // **3.3**

TA (G/100ML) // 0.65

ALCOHOL // **13.5%**

MALO-LACTIC FERMENTATION // NONE

ÉLEVAGE // 50% STAINLESS STEEL, 50% NEUTRAL OAK

BOTTLING DATE // 3/26/2024

CASE PRODUCTION // 185 CASES