<u>▞▔▝▖▞▔▖▞▔▖▞▚▞▚▞▚▞▚▞▚▞▚▞▚▞▚</u>▞▔▖▞▔▖▞▔▖▞▔▖▞▔▖▞▔▖▞▚▖▞▚▞▚▞▙▞▚▞▖▞▝▖▞▔▖

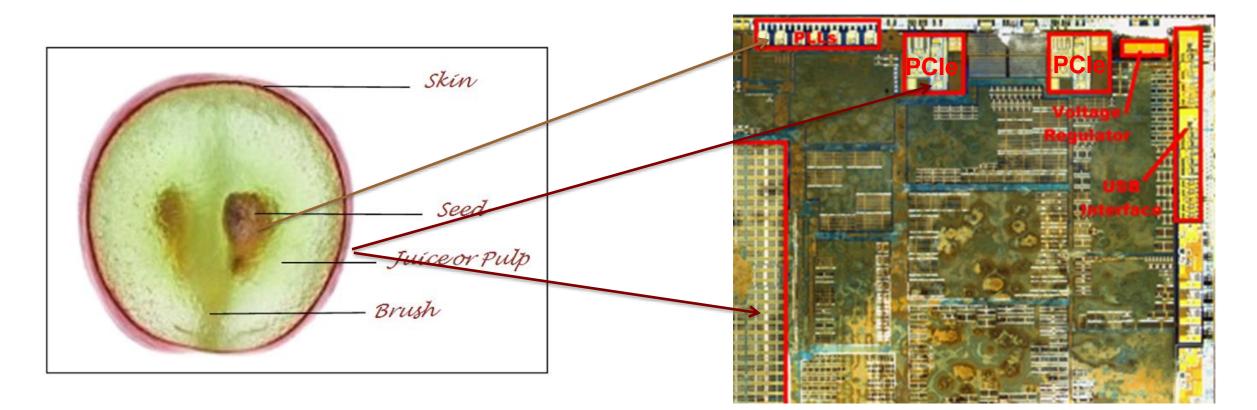
Why Analog IP is The Seed And Interface IP is The Skin of the IP SOC world

Milestones in Evolution of Vinification vs SoC Industry

Milestones	Vinification	SoC Industry
Philosophy: Integration of	Traditional: Old World Modern: New World	Analog, Interface, RF Digital, Memory
Science	Controlled Fermentation	Moore's Law
Industrialization	Refrigeration	EDA/Foundry/IP
Downturn-80's	Phylloxera	Global Recession
Disaggregation	Vineyard -> Bottle 1 entity Vineyard,WineMaker,Channel	IDM-> Silicon Fabless, EDA/IP, Fabs

Unparalleled Power Performance ANALDG BITS

Cross Section of a Wine Grape vs SoC

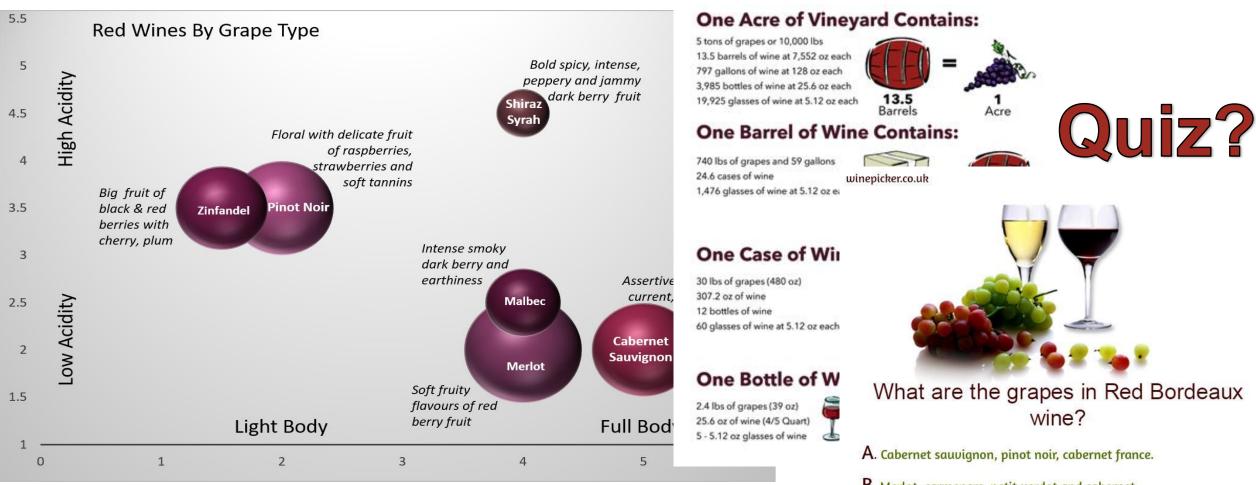


Seed is the Analog Mixed Signal IP Skin is the Interface IP

Unparalleled Power Performance **HILL**



Sizes and Compositions of Wine Grapes in a Bottle



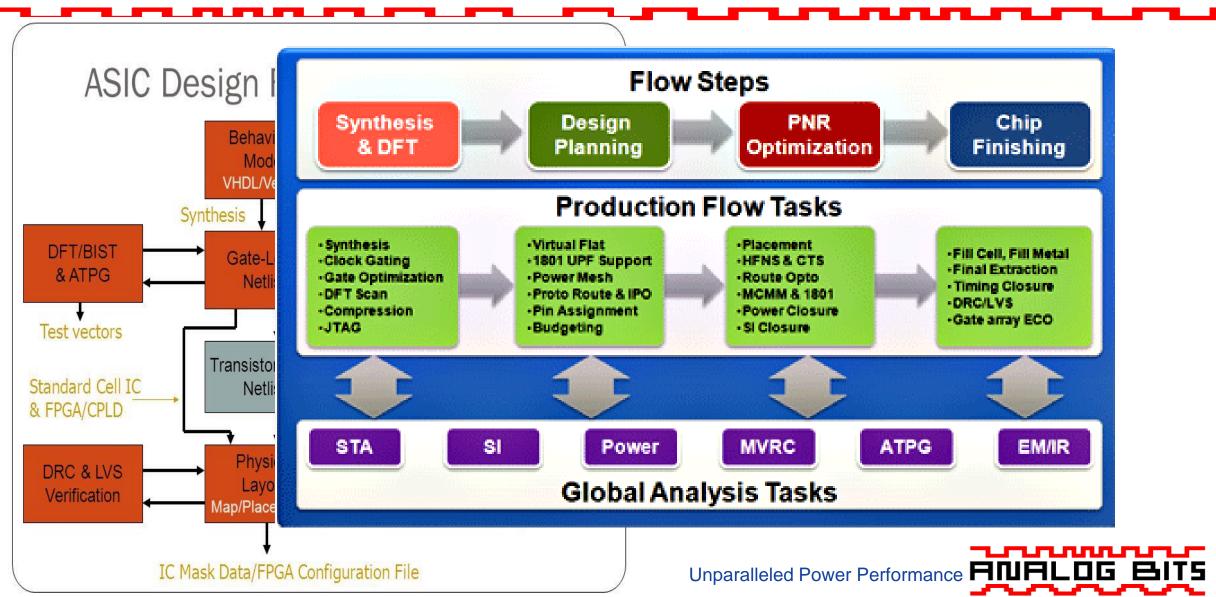
- **B**. Merlot, carmenere, petit verdot and cabernet sauvignon.
- C. Merlot, malbec and pinot noir.
- D. Merlot, cabernet sauvignon, cabernet franc, petit verdot, carmenere and malbec.

Unparalleled

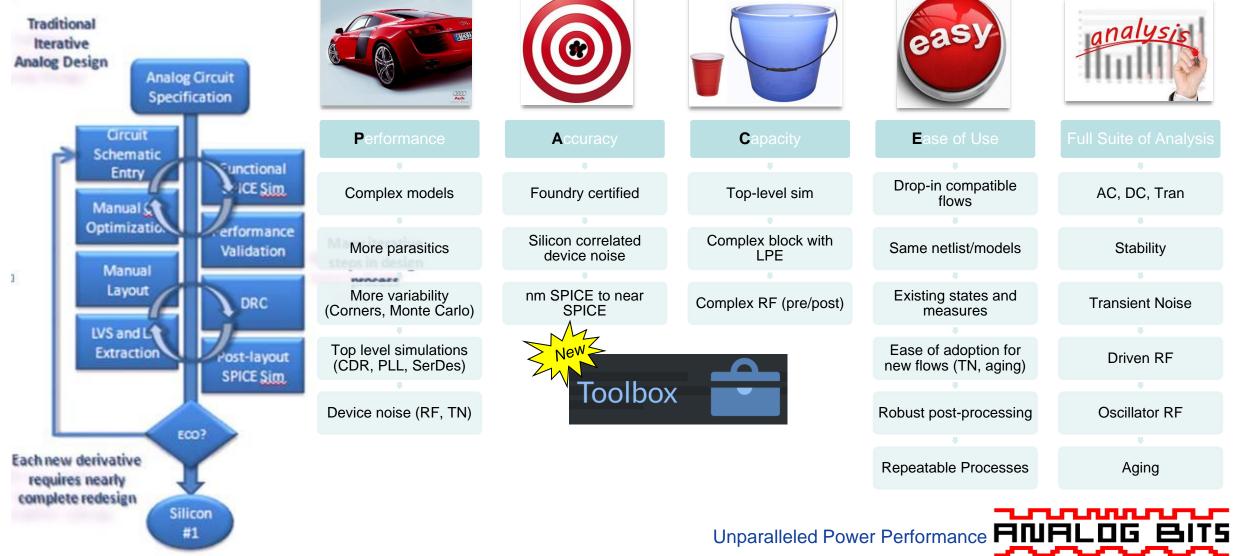
Sizes and Compositions of SoC's in Various Systems



Digital: The Old World vs The New World



Analog: The Old World vs The New World



The FinFet Digital Terroir – Logic and Memory

- 100's of Billions of Transistors
- Defined and prescribed methodology with EDA tools and endorsed by fabs
- Lots of engineers working on RTL
- Even more engineers working on verification
- Lots of EDA tools
- Huge compute and server farms
- Cloud-based computing
- Project managers for every block





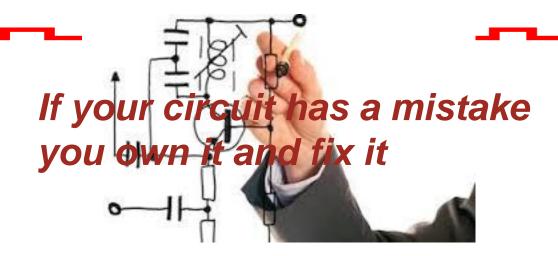
The FinFet Analog Terroir – Analog and Interfaces

- Precision and patience
- Start everything from physics and metal EM/IR/RC challenges
- Metal first design for high speed SERDES and Clocking
- Parasitic not just due to RC but due to gate resistance in FinFets
- Worry about layout topology and FinFet structures
- Leakage at 150C for automotive applications changes architecture
- Aging of transistors and flicker noise impact on performance





Analog Engineer and Wine Maker – The Eternal Artists



- Thinks *electrons* all day uses paper and pens and scientific calculator (1+1 is never2)
- Imagines and challenge to solve problems in projects and fights to succeed
- Loves physics, geek talks and labs
- Circuit Sims, layout checks, EM/IR, IBIS/AMI
- Checks every result carefully with relentless patience and decides with 1000's data points



Thinks *brix* all day –Soil, Fermentation, Barrels, Bubbling. 1+1 is never 2

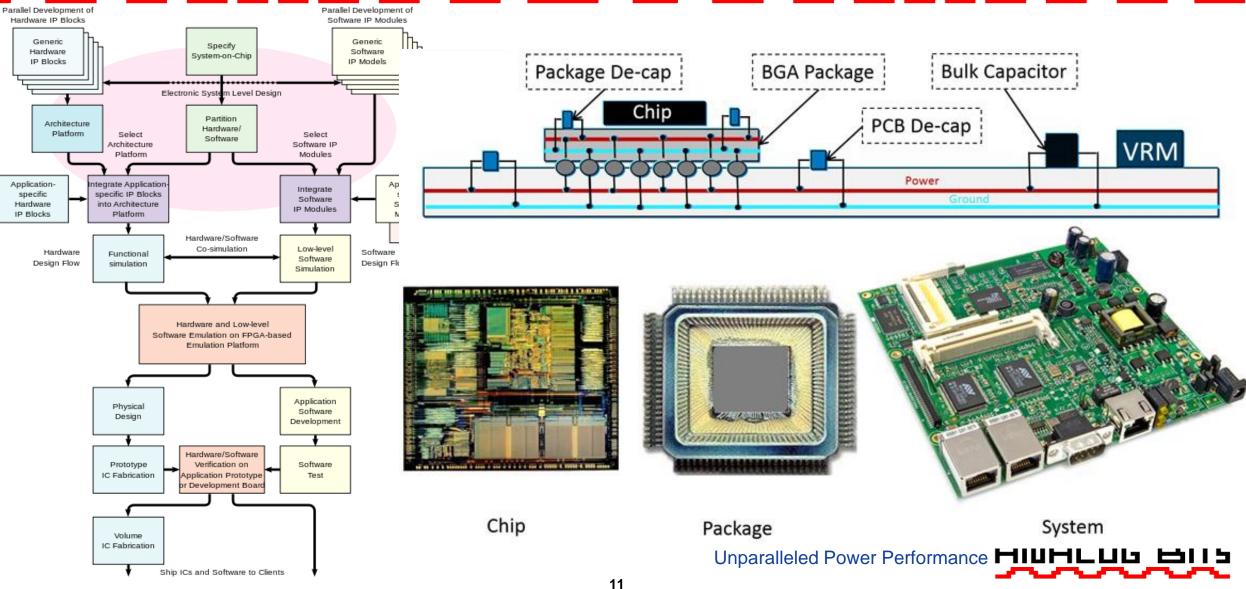
Imagination to take a grape to wine and later realize it in winery relentless

Loves chemistry, microbiology and labs

pH, titration, sugar by refractometer, YAN analysis, malic acid

1000's of decisions

Design Life Cycle of s SOC Turning Sand to Systems with Lots of Passion and Energy Parallel Development of Software IP Modules Generic Generic Specify Hardware Software System-on-Chip IP Blocks IP Models **Bulk Capacitor** Package De-cap **BGA Package** Electronic System Level Design Chip Partition PCB De-cap Architecture Hardware/ Platform Select Select Software Architecture Software IP VRM Platform Modules Power tegrate Application Ар Integrate specific specific IP Blocks Software Hardware into Architecture s IP Modules N



THE LITTLE GRAPE

FRUIT SET

around the seed to protect it.

HERE'S A TASTE OF HOW MUCH WATER AND ENERGY IT TAKES TO MAKE WINE, AND HOW SUSTAINABLE PRACTICES CAN DRAMATICALLY REDUCE WINE'S WATER AND ENERGY FOOTPRINT FOR A BRIGHT AND DELICIOUS FUTURE.

URNING WATER AND ENERGY

31GALLONS

OF WATER TO MAKE A SINGLE

GLASS OF WINE

CHALLENGES In traditional Winemaking

MANY OLDER WINERIES WEREN'T DESIGNED WITH WATER AND ENERGY CONSERVATION IN MIND, PLUS THE INFRASTRUCTURE NEEDED FOR LARGE-SCALE MONITORING CAN BE COSTLUS.

\$

THE MAJORITY OF WINERIES **don't know** The amount of water and energy it takes to produce a ballon of wine "When you're thoughtful about making a superior quality wine, if's only natural that you'd do what's best for the Earth." IMCOLLINS CHIEF VITICIII TURIST

1 1

-

9.1 0

JIMCOLLINS, CHIEF VITICULTURIST For Frei Brothers Reserve



BUD BREAK The first sign of life.

Buds appear on the vine in spring.

2

VINE FLOWERING The shoots from which the grapes will eventually grow burst forth with flowers forming on them. VERAISON The grape turns color from green to either purple or yellow

as it ripens in the sunlight.

5

6

HARV



\supset

What Makes the Perfect Blend

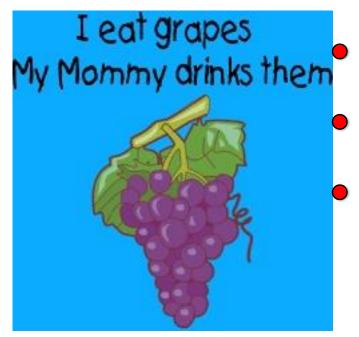
Wine is all about balance, and winemakers look for the **perfect** balance between flavor components like sugar, acid, and tannin.



SOC is about Perfect Amalgamation of Analog and Digital



For SoC Engineers –the Collaboration and Joy of Changing the World We Live In



My parents design SoC's I get to play on it Amazon gets to shop with it





Unparalleled Power Performance