

TAMBER BEY



2006 Oakville Cabernet Sauvignon

Winemaker Notes, Thomas Brown:

Forget what we said about this wine riding the line between elegance and power. The 2006 vintage is all about power. A saturated black/purple hue replaces the more reddish color of the past, which is the first indication of what's to follow. The nose is more black fruit dominated, with notes of creosote, blackberries, smoke and cassis. Fruit sweetness hits the palate early. The finish is very long and framed by black currants, graphite, pain grille and sweet tobacco leaf. We keep chalking up the development of this wine to vine age, which is probably true, but this vintage is so head and shoulders above previous vintages that it's scary to think what the future holds.

Vineyard Manager Notes, Josh Clark:

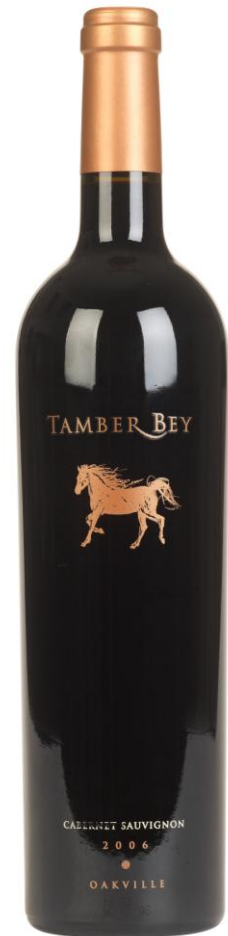
Cool marine influences and fog contribute to cool summer mornings and a calming marine breeze in the late afternoon. The gravelly silt loams, sedimentary in origin, and moderately fertile soils help produce ripe, violet aromas, rich but supple flavors and firm tannins.

The Tamber Bey Estate Vineyard

The Tamber Bey Estate is located at the southern end of Napa Valley's famous Oakville appellation, just north of Yountville. It has gravel/loam soils that are relatively shallow and well suited to Cabernet. The site enjoys early morning fog and late afternoon breezes influenced by the San Francisco Bay to the south. To encourage competition for sun, water and nutrients, Tamber Bey planted more than 9,000 vines in a tight planting formation on 3 acres.

Tamber Bey

Tamber Bey is a privately-owned and operated winery that produces wine from its two vineyards at the heart of the Napa Valley, the 3-acre Estate Vineyard in the Oakville Appellation and the Deux Chevaux Vineyard in the Yountville Appellation, a 60-acre parcel situated just east of the town of Yountville. The name Tamber Bey reflects the names of owner Barry Waitte's first two Arabian horses, Tamborina (Tamber) and Bayamo (Bey).



Varietal:	100% Cabernet Sauvignon
Clone:	337 and 4
Alcohol:	14.9%
Harvest:	October 2006
Cooperage:	Taransaud, Darjanou
Time in Oak:	22 months
% New Oak:	80%
Bottled:	June 2008
Released:	April 2009
Production:	500 cases
SRP:	750ml \$65.00 1.5L \$158.00