

TAMBER BEY



2007 Deux Chevaux Vineyard Cabernet Sauvignon

Winemaker Notes, Mike Smith:

Like its predecessors, the 2007 Deux Chevaux Cabernet Sauvignon displays amazing depth and pedigree. Cassis, creosote, white truffle and a subtle Asian spice component greet the senses. Once on the pallet, plush tannins intermixed with a kaleidoscope of dark fruits and Belgium chocolate notes fall into a mid pallet that has an amazing roundness to it due to the 10% merlot addition. The finish is where this wine really excels. Ripe and velvety fruit once again attack the pallet with an uncanny balance of suave wood overtones and minerality, which glide effortlessly into a long finish. Look for this wine to provide immediate enjoyment upon release but it will also reward the patient few who can cellar it for 5-10 years.

Vineyard Manager Notes, Josh Clark:

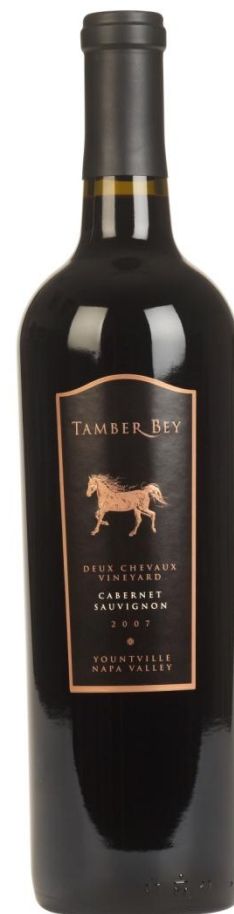
Cool marine influences and fog contribute to cool summer mornings and a calming marine breeze in the late afternoon. The gravelly silt loams, sedimentary in origin, and moderately fertile soils help produce ripe, violet aromas, rich but supple flavors and firm tannins.

Deux Chevaux Vineyard

The Deux Chevaux Vineyard is a 60-acre vineyard situated in the Yountville Appellation, just east of the town of Yountville. The vineyard is planted with Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc and Chardonnay. Deux Chevaux is French for “two horses,” the namesake of Tamber Bey.

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. The name Tamber Bey reflects the names of owner Barry Waitte’s first two Arabian endurance horses, Tamborina (Tamber) and Bayamo (Bey).



Varietal:	90% Cabernet Sauvignon 10% Merlot
Alcohol:	14.3%
Harvest:	October 2007
Cooperage:	Bel Air, Darjanou
Time in Oak:	20 months
% New Oak:	25%
Bottled:	June 2009
Released:	October 2009
Production:	675 cases
SRP:	750ml \$35.00 1.5L \$81.00