

TAMBER BEY



2006 Deux Chevaux Vineyard Chardonnay

Winemaker Notes, Thomas Brown and Mike Smith:

True to its vintage roots, the 2007 rendition of our Tamber Bey Deux Chevaux Vineyard Chardonnay displays the richness and balance of a well-pedigreed Napa Valley Chardonnay. Scents of sugar and honey-currled lemon rind intermixed with honeysuckle blossoms rise from the glass. The striking light golden color of this wine invites the senses. Once introduced to the palate, a wave of ripe Asian pear and crystallized pineapple flavors envelop the palate and play off refined barrel spice and crème Brule notes. Waves of fruit glide effortlessly into a sublime finish that is framed by a perfect level of acidity. Look for this wine to provide immediate gratification upon release and to gain further complexities for the next five 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



Varietal:	100% Chardonnay
Clone:	Dijon
Alcohol:	14.8%
Harvest:	October 2006
Cooperage:	French Saury
Time in Oak:	17 months
% New Oak:	33%
Bottled:	April 2009
Released:	June 2009
Production:	254 cases
SRP:	750ml \$45.00 1.5L \$105.00