



## 2007 Deux Chevaux Vineyard Merlot

### *Winemaker Notes, Mike Smith:*

2007 was another exceptional year for our limited-production Deux Chevaux Vineyard Merlot. True to its vineyard roots, perfectly ripened fruit interplays with ample acidity and tannin. Aromatics consisting of ripe loganberries, pie cherries, graphite and chocolate-covered toffee soar from the glass and seamlessly fall into the rich mid palate. The finish is where this wine sets its self apart from other merlots. Reminiscent of a great Pomerol, it carries a nice backbone of ripe tannin that tames the richness this wine carries. Hints of cinnamon, tobacco and mixed blacks fruits round out the palate. While approachable in its youth, it will provide even more pleasure and complexities for up to 8 years.

### *Vineyard Manager Notes, Josh Clark:*

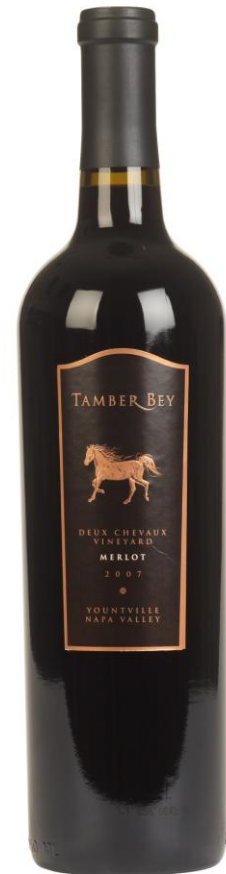
Cool marine influences and fog contribute to cool summer mornings and a calming marine breeze in the late afternoon. The gravelly silt loams, sedimentary in origin, and moderately fertile soils help produce ripe, violet aromas, rich but supple flavors and firm tannins.

### *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).



<b>Varietal:</b>	Merlot
<b>Alcohol:</b>	14.5%
<b>Harvest:</b>	October 2007
<b>Cooperage:</b>	Darnajou, Bel Aire Saury, Taransaud
<b>Time in Oak:</b>	20 months
<b>% New Oak:</b>	25%
<b>Bottled:</b>	June 2009
<b>Released:</b>	October 2009
<b>Production:</b>	150 cases
<b>SRP:</b>	750ml \$45.00 1.5L \$105.00