

TAMBER BEY



2007 Oakville Cabernet Sauvignon

Winemaker Notes, Mike Smith:

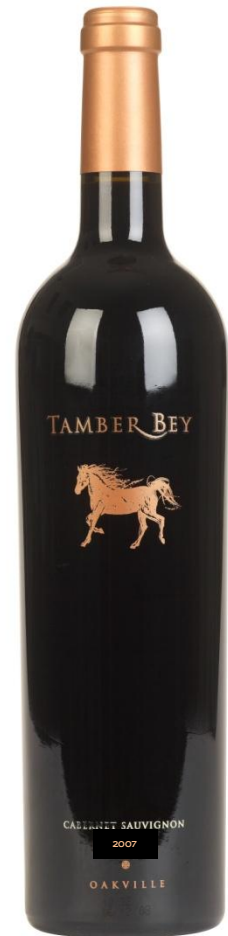
2007 will go down into the records books as one of the greatest modern vintages Napa Valley has ever seen, and our Oakville Estate Cabernet Sauvignon leads the pack. The dark garnet color leads to an enormous nose of pure cassis, black cherries and classic Oakville notes of saddle leather, lead pencil shavings and dried herbs. True to this site, this wine reveals perfectly ripened Cabernet Sauvignon fruit enveloped into a pillowy-like texture on the mid pallet. Here it gains intensity propelling the finish into a rush of exotic black and red fruits slathered with chocolaty nuances and powdery tannins that melt away. With a short decant, this wine is drinking very nicely now and showing its slightly flamboyant edge from the vintage. It will gain further complexities with 5 to 10 years of bottle age.

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 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:	100% Cabernet Sauvignon
Clones:	337 and 4
Alcohol:	14.9%
Harvest:	November 2007
Cooperage:	Taransaud, Darjanou
Time in Oak:	19 months
% New Oak:	80%
Bottled:	June 2009
Released:	October 2010
Production:	375 cases