

TAMBER BEY

VINEYARDS



Est. 1999

2008 Oakville Estate Vineyard **Cabernet Sauvignon**

Tamber Bey's estate-grown Yountville Appellation Cabernet Sauvignon is a Napa Valley classic style wine based on the old Cabernet and Merlot vines in the Deux Chevaux Vineyard. Planted in 2002, the 2009 vintage of this wine is the first release of this wine.

Winemaker Notes:

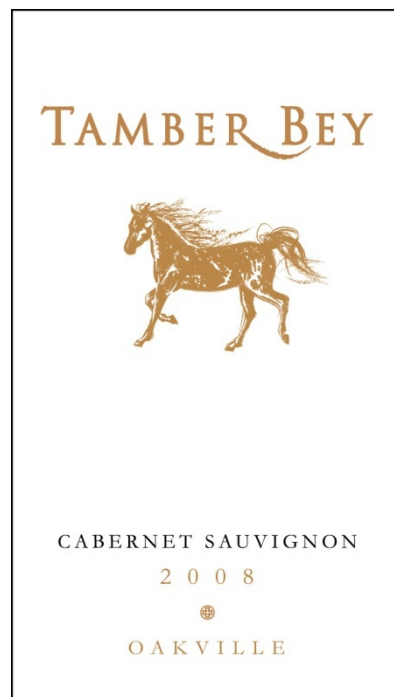
2008 was the last of the drought years in Napa Valley, and our Oakville Estate provided the perfect terroir to produce this prodigious Cabernet Sauvignon. Dark purple to the rim, scents of dark fruits, minerals and dark chocolate emanate from the glass. The palate is a rush of pure cassis-like liquor combined with intriguing notes of saddle leather and anise that are enveloped within mouthful of perfectly ripened tannins that are large scale but totally integrated. Like previous vintages of this wine, the mid palate and finish have an explosion of silky smooth blue and dark fruits and spice notes that flow off into a mile-long finish. Because this is the largest scaled wine from our Estate, we have ever produced, a decant is needed to enjoy it in its youth and look for it to age effortlessly for 10 -20 years.

Deux Chevaux Vineyard

The Deux Chevaux Vineyard is a 60-acre vineyard situated in the Yountville Appellation, north-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.

About Tamber Bey

Tamber Bey is a family-owned and operated winery that produces wine from its two estate owned 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).



Vineyard:	Estate Vineyard
Appellation:	Oakville
Varietal:	100% Cabernet Sauvignon
Clone:	337, 4
Alcohol:	14.7%
Harvest:	November 2008
Cooperage:	Tarasaud, Saury
Time in Oak:	20 months
New Oak:	80%
Bottled:	June 2010
Released:	October 2011
Production:	400cases
Winemaker:	Mike Smith
SRP:	375ml \$49.00 750ml \$95.00 1.5L \$235.00