

# TAMBER BEY

VINEYARDS



Est. 1999

## *2009 Deux Chevaux Vineyard* **Cabernet Franc**

Tamber Bey's estate-grown Yountville Appellation Cabernet Franc is a powerful yet aromatic wine characteristic of the original Bordeaux varietal from our Deux Chevaux Vineyard. Planted in 2002, the 2009 vintage of this wine is the first release of this wine.

### *Winemaker Notes:*

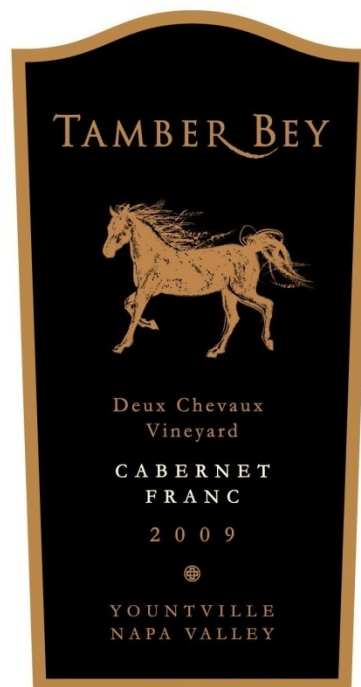
One of three new wines added to the Tamber Bey lineup, our 2009 Cabernet Franc was so stunning we had to bottle one barrel of it. Its transparent garnet ruby color emanates from the core to the rim and is accompanied by scents of ripe red fruits, underbrush and just enough minerality to confirm that this is pure Cabernet Franc. On the palate, a rush of pure, silky fruit and tannins combine with a mouth-feel reminiscent of a great Burgundy and flow into a long finish without a trace of oak. The finish has perfectly integrated tannins cloaked by framboise-like red fruits and silky smooth tannins laced with spices and a subtle dried herb component. Look for this wine to drink well in its youth with a short decant and for it to continue to evolve for 5 to 10 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).



<b>Vineyard:</b>	Deux Chevaux Vineyard
<b>Appellation:</b>	Yountville
<b>Varietal:</b>	100% Cabernet Franc
<b>Clone:</b>	327
<b>Alcohol:</b>	15%
<b>Harvest:</b>	October 2009
<b>Cooperage:</b>	Saury
<b>Time in Oak:</b>	20 months
<b>New Oak:</b>	50%
<b>Bottled:</b>	June 2011
<b>Released:</b>	October 2011
<b>Production:</b>	23 cases
<b>Winemaker:</b>	Mike Smith
<b>SRP:</b>	<b>750ml \$65.00</b>