

TAMBER BEY

VINEYARDS



Est. 1999

2012 Deux Chevaux Vineyard

Rabicano

Tamber Bey's estate-grown Bordeaux-blend wine, Rabicano (pronounced Rab-i-kawno), is a masterful blend that exhibits the unique traits of the Deux Chevaux Vineyard, A strong core of Cabernet Sauvignon and Merlot with the bolstering power of Petit Verdot and the aromatics of Cabernet Franc. Planted in 2002, the 2012 vintage is the sixth release of this wine.

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Winemaker Notes:

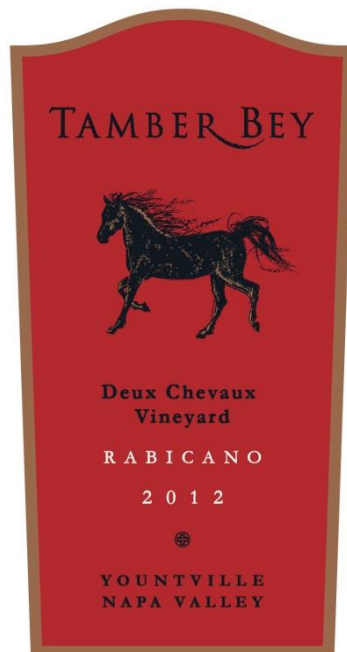
The nose is complex and reflects the blending of the four varietals; very elegant and fragrant. Aromas of red fruits of currant, raspberry, cherry with sweet oak, a very delicate smokiness, a touch of bay leaf and barley water. The mouth-feel delivers medium body and elegance. Red fruit flavors, some nice spices, including white pepper, and delicate truffle notes, evolve into a long finish that delivers cherry pit and cola.

Deux Chevaux Vineyard

The Deux Chevaux Vineyard is a 60-acre vineyard situated in the Yountville Appellation, northeast 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 in Calistoga that produces wine from its two estate-owned vineyards in the heart of Napa Valley, the Estate Vineyard in the Oakville Appellation and the Deux Chevaux Vineyard in the Yountville Appellation. The name Tamber Bey represents the names of owner Barry Waitte's first two Arabian horses, Tamborina (Tamber) and Bayamo (Bey).



Vineyard:	Deux Chevaux Vineyard
Appellation:	Yountville
Varietal:	58% Cabernet Sauvignon 27% Merlot 8% Petit Verdot 7% Cabernet Franc
Clones:	CS – 341, See, 7, 8 M – 181, 341 CF – 327 PV - 400
Alcohol:	14.7%
Harvest:	October 2012
Cooperage:	Bel Aire, Allary, Saury, Darnajou
Time in Oak:	19 months
New Oak:	59%
Bottled:	June 2014
Released:	October 2014
Production:	1,884 cases
Winemaker:	Frederic Delivert
SRP:	375ml \$33.00 750ml \$65.00 1.5L \$156.00