

TAMBER BEY

VINEYARDS



Est. 1999

2012 Tench Vineyard **Sauvignon Blanc**

This Tamber Bey Sauvignon Blanc is from a sourced vineyard in the eastern bench of the Oakville Appellation in Napa valley, noted for its rocky and mineral rich soils. Winemaker Frederic Delivert developed a unique aging and barrel program for this wine, aging 60% of the wine for six months in both Oak and Acacia wood barrels and the other 40% in stainless steel. The use of new Acacia wood barrels respects the elegance of the Sauvignon Blanc fruit, and it brings a unique character feeling to the palate.

Winemaker Notes:

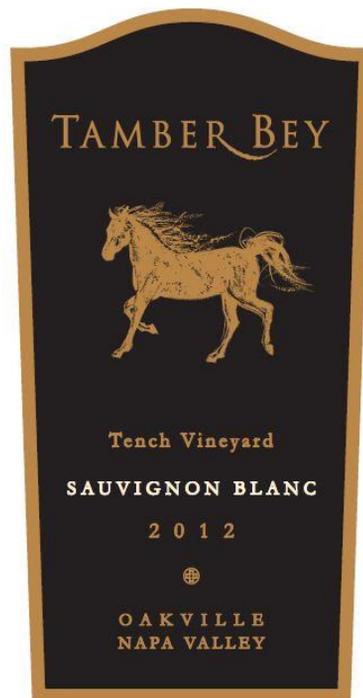
This 100% Sauvignon Blanc shows a clean expression of the varietal. The nose is all boxwood and gooseberry with a touch of pear and whole nutmeg. In the mouth, the wine is really fresh with a bright acidity. Lime, grapefruit and mineral notes are lingering with a hint of gun powder and a fresh hazelnut finish.

Tench Vineyard

The Tench Vineyard sits off the Eastern Oakville bench located in the historic Camus Tract in the Napa Valley. Towards the western side of the vineyard, the soil is grayish loam clay on which both Merlot and Sauvignon Blanc have thrived. These 13 year old vines produce a Sauvignon Blanc highlighted with a citrus zest and a fine grained volcanic minerality.

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:	Tench Vineyard
Appellation:	Oakville
Varietal:	100% Sauvignon Blanc
Clone:	SB 1
Alcohol:	14.8%
Harvest:	September 2011
Cooperage:	40% Stainless Steel 33% Esprit, Saury 27% Cadus
Time in Wood:	6 Months
New Oak:	30%
Bottled:	February 2013
Released:	April 2013
Production:	363 cases
Winemaker:	Frederic Delivert
SRP:	750ml \$32.00