

# TAMBER BEY

VINEYARDS



Est. 1999

## *2013 Trio Vineyard* **Chardonnay**

This wine is Tamber Bey's second release of a 'Oakless' Chardonnay, made from the same Dijon Chardonnay Clone that is in the renowned Deux Chevaux Vineyard Chardonnay. Fermented and aged entirely in Stainless Steel, this new wine brings out an incredible bright and fresh sensation of the fruit.

### ***Winemaker Notes:***

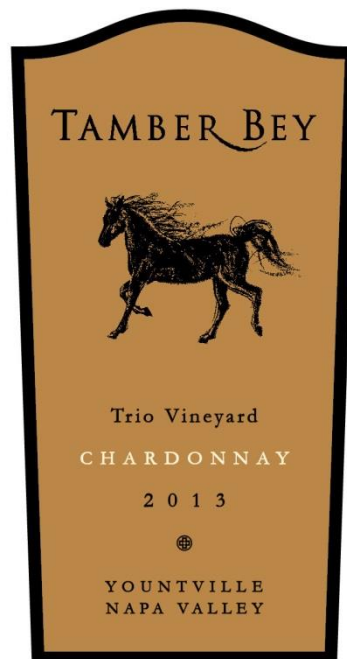
As usual with the Trio 'Unoaked' Chardonnay, the nose delivers a bright fruit cocktail of banana and pear that evolves into floral notes of Arum and Lily. The mouth carries the same fruit profile, with added apple flavors. The wine is very focused and sharp with a sappy, seamless texture that finishes with refreshing kiwi flavors.

### ***Trio Vineyard***

The Trio Vineyard sits off the Western Yountville bench located about 2 miles south of town. Trio Vineyards' rich dark soils and warmer mid-valley climate are perfect for the Bordeaux-style blends planted in this Cabernet region near Yountville. Part of the Nord family portfolio for decades, the immaculate vineyards clearly show the vineyard workers' great pride in having nurtured these vines for so many years.

### ***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:** Trio Vineyard  
**Appellation:** Yountville  
**Clones:** Dijon 96  
**Alcohol:** 14.8%  
**Harvest:** September 2013  
**Cooperage:** 100% Stainless

**Time in Oak:** None  
**Bottled:** March 6<sup>th</sup>, 2014  
**Released:** April 1<sup>st</sup>, 2014  
**Production:** 770 cases  
**Winemaker:** Frederic Delivert

**SRP:** 750ml \$34