

TAMBER BEY

VINEYARDS



Est. 1999

2014 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 and incredible bright and fresh sensation of the fruit.

Winemaker Notes:

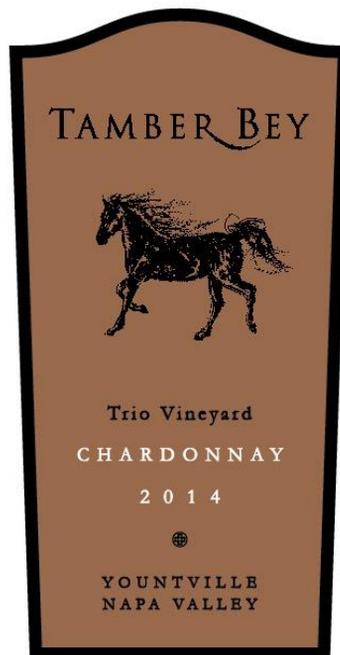
This luscious Dijon clone Chardonnay is aged in 100% stainless steel, hence the term "Oakless." The fermentation in stainless steel preserved all of the intensity of the fruit in this wine. It starts with a burst of pear and banana, which evolves into more delicate notes of apple, white peach and daffodil. In the mouth, the wine is really vibrant and creamy, with a strong mineral component of crushed quartz, in addition to floral and pear notes

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 95, 96
Alcohol:	14.8%
Harvest:	September 2014
Aged:	100% Stainless Steel
Bottled:	March 18 th , 2015
Released:	April 6 st , 2015
Production:	720 cases
Winemaker:	Frederic Delivert
SRP:	750ml \$34