

TAMBER BEY

VINEYARDS



Est. 1999

2015 Chardonnay – Unoaked

Yountville AVA

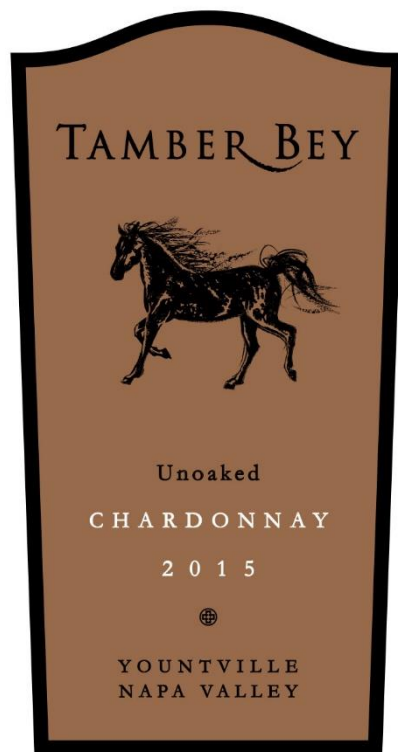
This wine is Tamber Bey's second release of a 'Oakless' Chardonnay, made from the same Dijon Chardonnay Clone that is in the renowned Deux Chevaux Vineyard Chardonnay. Fermented and aged entirely in Stainless Steel, this new wine brings out an incredible bright and fresh sensation of the fruit.

Winemaker Notes:

This luscious Dijon clone Chardonnay is aged in 100% stainless steel, hence the term "unoaked." The fermentation in stainless steel preserves all of the intensity of the fruit in this wine. The primary aromas are dominated by banana and pear, and then evolve into apple and white flower notes. This is a very fresh and bright wine. In addition to its classic fruitiness, there is a mineral layer (crushed quartz stones) and a little bit of yeastiness that adds complexity. The finish is long, with apple and white peach notes.

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 Deux Chevaux Vineyard
Appellation:	Yountville
Clones:	15, 17, Dijon 95, 96
Alcohol:	14.8%
Harvest:	August 2015
Aged:	100% Stainless Steel
Bottled:	March 2016
Released:	April 2016
Production:	715 cases
Winemaker:	Frederic Delivert