

TAMBER BEY

VINEYARDS



Est. 1999

2016 Chardonnay

Unoaked

Yountville AVA

This wine is primarily from the same Dijon Chardonnay Clone that is in the renowned Deux Chevaux Vineyard Chardonnay, and supplemented with the Wente clone. Fermented and aged entirely in Stainless Steel, this new wine brings out and incredible bright and fresh sensation of the fruit.

Wine Spectator – 90 Points

Ultra-rich and notably spicy, with powerful Muscat-like scents. ... distinctive, joined by touches of fig, apricot and honeydew. Ends long and juicy. Drink now. JL.

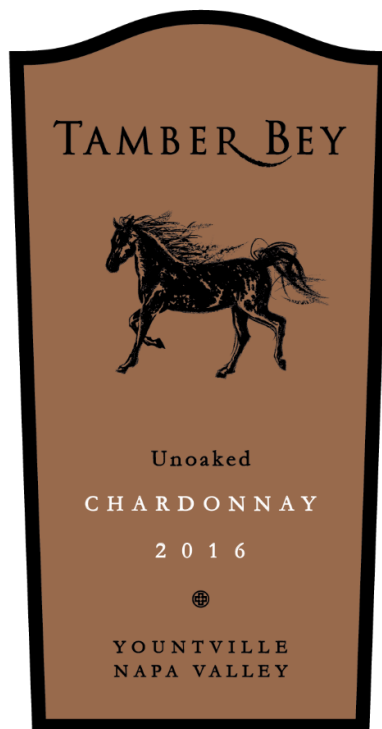
Winemaker Notes

This luscious Chardonnay is aged in 100% stainless steel, hence the term 'unoaked'. The primary aromas are dominated by banana and pear, and then evolve into apple and white flower notes. In addition to its classic fruitiness, there is a mineral layer and a little bit of yeastiness that adds complexity. The finish is long, with apple and white peach notes.

Vineyards:

The fruit for this wine comes from two Yountville vineyards, the estate owned Deux Chevaux Vineyard located on the northern Yountville AVA, and the Trio Vineyard located on the south western side of the Yountville AVA.

Wine Spectator
90



SRP:	\$36 – 750ml
Vineyards:	Trio Vineyard & Deux Chevaux Vineyard
Appellation:	Yountville
Varital:	100% Chardonnay
Clones:	Dijon 95, 96 Wente 15, 17
Alcohol:	14.8%
Harvest:	August 2016
Aged:	100% Stainless Steel
Bottled:	March 2017
Released:	April 2017
Production:	1470 cases
Winemaker:	Frederic Delivert

Wine Spectator 90