

TAMBER BEY

VINEYARDS



Est. 1999

2016 Sauvignon Blanc

Lizzy's Vineyard, Oakville AVA

This Tamber Bey Sauvignon Blanc is from a sourced vineyard in the southern 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 70% of the wine for six months in Acacia wood barrels and the other 30% in stainless steel. The use of new Acacia wood barrels respects the elegance of the Sauvignon Blanc fruit, and it brings a unique smooth character feeling to the palate.

Wine Spectator – 90 Points

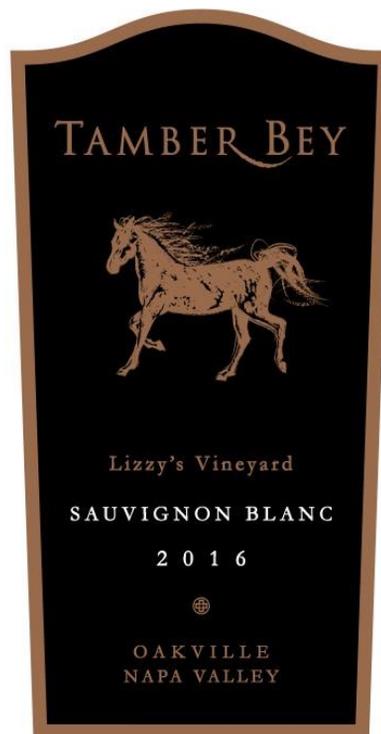
Intense and aromatic, with fresh beeswax and honeysuckle aromas that give way to plump, fleshy peach and apricot flavors. Spice and floral notes swirl around the core of fruit, lingering on the long finish. Drink now. JL

Winemaker Notes

The nose is dominated by citrus aromas of Meyer lemon and key lime pie, with a strong mineral component and subtle notes of white peach, fresh mango and fresh tarragon. The mouth presents creaminess up front, due to the stirring of the lees. This evolves into minerality, with flavors of lemon rind, white flowers and delicate balsa wood. The finish delivers more key lime pie.

Lizzy's Vineyard

Lizzy's Vineyard sits off the Southern Oakville bench located outside the historic town of Oakville in the Napa Valley. Towards the western side of the vineyard, the soil is grayish loam clay on which both Musque and Sauvignon Blanc have thrived. These 8 year old vines produce a Sauvignon Blanc highlighted with a citrus zest and a fine grained volcanic minerality.



SRP:	\$32 – 750ml
Vineyard:	Lizzy's Vineyard
Appellation:	Oakville
Varietal:	100% Sauvignon Blanc
Clones:	70% SB 530 30% Musque
Alcohol:	14.7%
Harvest:	August 2016
Cooperage:	30% Stainless 10% New Acacia 60% Neutral Acacia
Aged:	6 months
Bottled:	March 3rd, 2016
Released:	April 1st, 2016
Production:	990 cases - 750ml
Winemaker:	Frederic Delivert

Wine Spectator
90