

TAMBER BEY

VINEYARDS



Est. 1999

2018 Chardonnay

Sans Chêne, 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 an incredible bright and fresh sensation of the fruit.

Winemaker Notes

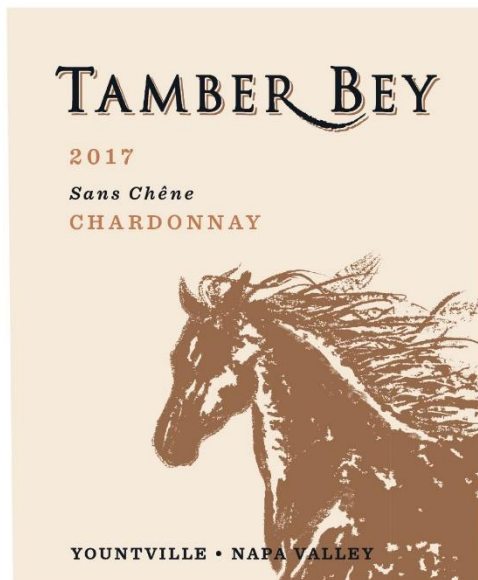
By blocking malolactic fermentation and aging this wine in stainless steel, we are able to preserve a beautiful freshness to the wine. On the palate are notes of lavender honey, white flowers and white peach. The natural acidity is an edgy, architectural frame that keeps you on your toes from front to back, while the sleek, polished trajectory of this wine finishes with a bright, even keel.

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.

About Tamber Bey

With a winery located in Calistoga at the Sundance Ranch, Tamber Bey is a family-owned and operated 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, as well as sourced fruit from seven premium vineyards in Napa, Sonoma and Lake counties. The name Tamber Bey reflects the names of owner Barry Waitte's first two Arabian endurance horses, Tamborina (Tamber) and Bayamo (Bey).



Vineyards:	Trio Vineyard Deux Chevaux Vineyard Yountville
Appellation:	Yountville
Varietal:	100% Chardonnay
Clones:	Dijon 95
Alcohol:	13.5%
Harvest:	August 2018
Aged:	100% Stainless Steel
Bottled:	March 2019
Released:	April 2019
Production:	560 cases – 750ml
Winemaker:	Andy Jones