

TAMBER BEY

VINEYARDS



Est. 1999

2018 Sauvignon Blanc

Lizzy's Vineyard, Oakville AVA

Winemaker Andy Jones uses a unique aging and barrel program for this wine, aging 70% of the wine for six months in Neutral Oak and Acacia wood barrels and the other 50% in stainless steel. The use of Acacia wood barrels respects the elegance of the Sauvignon Blanc fruit, and it brings a unique character feeling and texture to the palate.

Winemaker Notes:

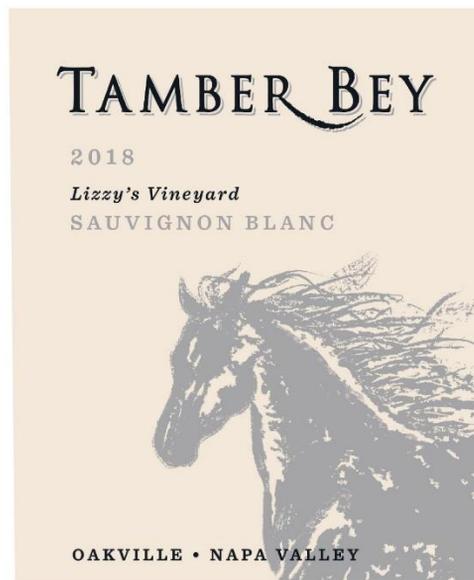
To maintain this particular varietal's energy and craft a clean, pure Sauvignon Blanc, we night-picked this fruit and pressed it whole cluster while the fruit was still cold. After one night settling in a stainless-steel fermentation tank, we barreled the wine down into a mix of neutral French oak (65%) and new Acacia barrels (5%), with the remaining 30% aging in stainless steel. The result is a perfect warm-weather wine.

Lizzy's Vineyard

Lizzy's Vineyard sits off the Southern Oakville bench located outside the historic town of Oakville in the Napa Valley. Toward the western side of the vineyard, the soil is grayish loam clay on which both Musque and Sauvignon Blanc have thrived. These 10-year-old vines produce a Sauvignon Blanc highlighted with a citrus zest and a fine grained volcanic minerality.

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:	Lizzy's Vineyard
Appellation:	Oakville
Varietal:	100% Sauvignon Blanc
Clones:	SB 1, 18, 378
Harvest:	August 2018
Alcohol:	13.8%
Cooperage:	30% stainless steel 65% neutral French Oak 5% new Acacia wood
Aged:	6 months
Bottled:	March 2019
Released:	April 2019
Production:	1253 cases - 750ml
Winemaker:	Andy Jones