

Tamber Bey

Oakville Sauvignon Blanc Lizzy's Vineyard



Lizzy's Vineyard sits off the Southern Oakville bench located outside the historic town of Oakville in the Napa Valley.

To maintain this particular varietal's energy and craft a clean, pure

Sauvignon Blanc, the harvest team 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, they 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.

Winemaker Andy Jones uses a unique aging and barrel program for this wine, aging a percentage of the wine for six months in neutral oak and acacia wood barrels and the rest 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.

Production is 1253 cases.

Grape varieties : Sauvignon Blanc

Soil : Grayish loam clay

Alcohol : 13.8%

Tasting notes :

Aromas of freshly-picked fruit and flowers on the nose with Meyer lemon and peach on the palate. Fresh, clean, and focused with appealing minerality.

Press Notes

Wine Enthusiast

2018

91 points

