

Tamber Bey

Chardonnay Sans Chêne



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.

This wine is made 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 for 6 months, this new wine brings out an incredible bright and fresh sensation of the fruit.

Production: 1,411 cases.

Grape varieties : Chardonnay

Alcohol : 13.6%

Tasting 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.

