

Tamber Bey

Sauvignon Blanc LamBentz Vineyard Napa Valley



The 13 acre LamBentz Vineyard, planted in 2003, is devoted to the cultivation of Sauvignon Blanc and Sauvignon Musqué . Located in Pope Valley, this site sees large temperature swings during the growing season. The cold nights preserve acidity, and the hot days allow for proper flavor development and uniform ripening. The soil is primarily comprised of loam and clay, resulting in both good drainage and the ability to retain water during the summer months. A number of fault lines have deposited a complex array of minerals in this area and contribute to the wine's inherent minerality.

Winemaker Derek Flegal uses a unique aging and barrel program for this wine, aging 60% of the wine for seven months in neutral oak and the balance in stainless steel. The use of oak barrels respects the elegance of the Sauvignon Blanc fruit, and it brings a unique character feeling and texture to the palate.

Grape varieties : Sauvignon Blanc

Soil : Loam and clay

Alcohol : 13.6%

Tasting notes :

A quartz like minerality from the site is the overarching theme of this wine. Aromatically, the wine exhibits white stone fruit (white peach, specifically) and a white reductive floral character (white hibiscus). On the palate, a citrusy, tangerine/Meyer lemon like acidity keeps things lively, while the wine has just enough weight and avoids being creamy or heavy. Refreshing + zippy = electric!

