Tamber Bey

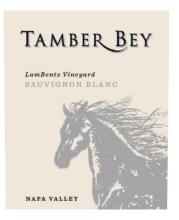
Sauvignon Blanc LamBentz Vineyard Napa Valley

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!



www.banvillewine.com

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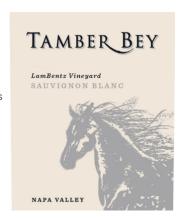
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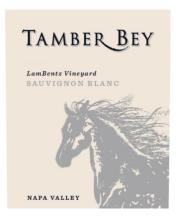
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Wine Merchants

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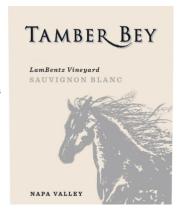
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