

TAMBER BEY



2005 “Oakville” Cabernet Sauvignon

Winemaker Notes, Thomas Brown

After aging for 20 months in 80 percent new Darnajou and Taransaud barrels, Tamber Bey’s 2005 Oakville Cabernet emerged dark ruby red in color, with an exotically perfumed nose of violet and blackberry, a hint of creosote and the essence of grilled bread. The wine’s palate continued to develop after bottling to reveal notes of cassis, cola and raspberry laced with mineral-rich tones. The finish is long and sweet, with just enough fruit tannin to extend it a full 30 seconds. This is a wine in which vine age has made a tremendous difference over time, with the wine’s stuffing increasing every year.

Vineyard Manager Notes, Josh Clark

Cool marine influences and fog contribute to cool summer mornings and a calming marine breeze in the late afternoon. The gravelly silt loams, sedimentary in origin, and moderately fertile soils help produce ripe, violet aromas, rich but supple flavors and firm tannins.

Tamber Bey Estate Vineyard – Oakville Appellation

The Tamber Bey Estate Vineyard consists of 11-acres located at the southern end of Napa Valley’s famous Oakville appellation just north of Yountville. It has gravel/loam soils that are relatively shallow and well-suited to Cabernet. The site enjoys early morning fog and late afternoon breezes influenced by the San Francisco Bay to the south. To encourage competition for sun, water and nutrients, Tamber Bey planted over 9000 vines in a tight planting formation on 3 acres.

Tamber Bey

Tamber Bey is a family-owned and operated winery producing Cabernet Sauvignon, Merlot and Chardonnay wines. The winery harvests fruit from their two family-owned vineyards at the heart of the Napa Valley in Oakville and Yountville. The name Tamber Bey reflects the owner Barry Waitte’s love for horses. It’s derived from his first two Arabian horses Tamborina (Tamber) and Bayamo (Bey), both high level endurance performance race horses.



Unfiltered:	100% Cabernet
Clone:	337 and 4
Alcohol:	14.9%
Harvest:	October 2005
Cooperage:	French-Taransaud and Darnajou
Time in Oak:	21 months
% new Oak:	80% new
Bottled:	July 2007
Production:	500 cases
Available:	750 ml and 1.5L bottles

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