



CLUB 70
3rd Quarter 2013 - September

Tamber Bey 2010 Deux Chevaux Rabicano Blend Retail - \$ 57

63% Cabernet Sauvignon, 29% Merlot, 4% Cabernet Franc & 4% Petite Verdot – Aged for 19 months in French Oak barrels, 1,877 Cases Produced.

One of the most popular wines from the Montalvo Tasting, the 2010 Rabicano Blend from Napa Valley introduces itself with vivid, dark ruby color outlined with a pink rim. The floral nose expresses red raspberries and strawberries mixed with incense, sage and a hint of clove.

The mouth is lush and creamy, thanks to the addition of Merlot that tones down the bold structure of the Cabernet Sauvignon and Petit Verdot. Pomegranate and red currant fruit intermixes with spices and smokiness. The finish delivers notes of graphite and clay. Overall interesting complexity in a blend of the four Bordeaux varietals.

Also, Tamber Bey recently opened their new Calistoga home, Sundance Ranch. The extraordinary 22-acre equestrian facility features a converted hospitality center where guests can taste Tamber Bey wines. Adjacent to the clubhouse is the winery facility where Thomas Brown and Frederic Delivert lead the winemaking efforts.

Robert Foley 2009 Napa Valley Cabernet Sauvignon Retail - \$ 89

“Mountainous well-drained soils and the exposures of high elevations combine to concentrate aroma and flavor, as well as color and density, in wine grapes. This results in some of the most expressive wines imaginable. Traditional techniques and hands-on care serve to elevate the remarkable character of our wines, so that we may offer you a most rewarding wine experience.” – Bob Foley

At its finest from a great expressive vintage, this 2009 varietal combines the firm character of mountain-grown fruit with the more lush and supple fruit grown in warmer conditions at lower elevations. Well-defined aromas and flavors of ripe cherry, Logan berry and vanilla flood the palate. Full-bodied but carefully balanced, each taste lingers on and on with seamless texture in a very long finish. 94 pts – *Wine Spectator*, 09/13

Bert