

# GAMBLE

FAMILY VINEYARDS

FARMING NAPA VALLEY SINCE 1916

## 2019 GAMBLE VINEYARD SAUVIGNON BLANC

### ACCOLADES

93 Points

*-Wine Enthusiast*

### VITICULTURE

The twenty-acre Gamble Vineyard sits at the northerly edge of the Yountville Appellation in the geographic center of Napa Valley. Within the vineyard, we grow several different clones each displaying its own expression of Sauvignon Blanc. Two of the clones originate from the Loire region: Sauvignon Musque Clone and Clone 530. These are complimented by two clones that originate from Bordeaux: Preston Clone and Clone 316. We farm sustainably to achieve healthy and balanced vines. Our fruit is hand-harvested cold, in the early hours of the day, and taken directly to the press to preserve fruit and flavor integrity.

### WINEMAKER NOTES

Starting August 19 and finishing August 28, we picked fruit from the vineyard on six separate occasions. By harvesting so many times and managing so many different fermentations we were able to gain several benefits. The early fruit helped to preserve the wine's crisp acidity. The wine made from the later picks had greater depth of flavor. To further increase complexity, we fermented 25% of the fruit in temperature-controlled stainless steel tanks, which resulted in clean, bright, tropical fruit flavors. The remaining 75% was fermented in barrel, contributing enhanced mouthfeel and lightly-spiced honeycomb flavors. Native yeasts were allowed to work on both the tank and barrel wines, imparting yet greater dimensions of texture and flavor. Each component had its unique character and when finally blended together, created a wine that has great complexity and layers of flavor.

*-Jim Close, Winemaker*

### TASTING NOTES

A crisp and dry wine boasting tantalizing aromas of tropical fruits, white grapefruit, lemon zest and honeysuckle. The palate brims with zesty citrus and minerality, balanced by a rich, round mouthfeel. Hints of Meyer lemon, ripe banana, guava & white nectarine complete the finish on this irresistibly refreshing wine.

### TECHNICAL DATA

<b>Composition:</b>	39% Musque 11% Clone 530 30% Preston Clone 20% Clone 316
<b>Appellation:</b>	Gamble Vineyard, Yountville, Napa Valley
<b>Cooperage:</b>	17% new French oak (Remond, Marchive, Bel Air & Ermitage)
<b>Cellaring:</b>	75% in barrel on the lees for six months 25% in stainless steel on the lees for six months
<b>Alcohol:</b>	13.1%
<b>Cases Produced:</b>	1,880

### OUR STORY

Founded in 2005 by third-generation Napa farmer, Tom Gamble, Gamble Family Vineyards farms approximately 175 acres of prime estate vineyards from several of Napa Valley's most respected AVAs – Oakville, Yountville, Mt. Veeder, and Rutherford. Set in an isolated nook off of Highway 29 in the heart of Napa Valley's Oakville District, the winery, open to guests by invitation, has a quiet and bucolic presence. Tom Gamble's mission is to carry on the heritage of quality farming that his ancestors sowed when they came to Napa as farmers and ranchers in 1916.

