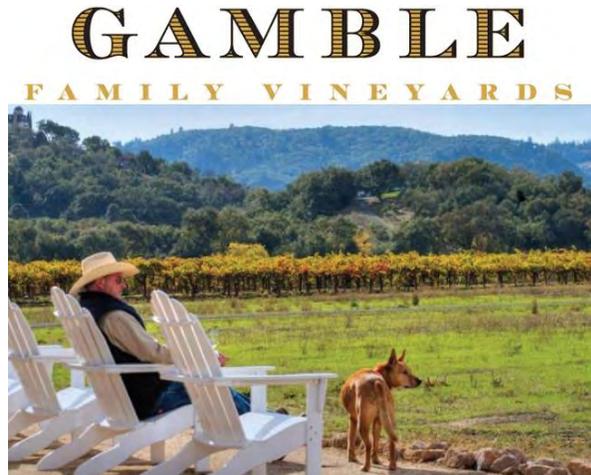


Gamble Family Vineyards: Rooted in Napa Valley

By **StyleChicago.com**

<https://stylechicago.com/gamble-family-vineyards/>

August 30, 2017



Gamble Family Vineyards

With 100 years of agriculture in Napa, it comes as no surprise that the heart and soul of Gamble Family Vineyards is deeply rooted in the soil. Founded by third-generation farmer Tom Gamble in 2005, Gamble Family Vineyards owns prime estate vineyards. **Gamble's mission is to carry on the heritage of farming that his ancestors sowed when they came to Napa**

as farmers and cattle ranchers in 1916. They left with him a legacy of deep and abiding affinity for the land from which came not only their livelihood, but also a life full of purpose.

"All our wines are produced in small quantities, with the careful attention to farming my forebears would expect. "

Tom Gamble



2016 ROSÉ WINE

Tasting Notes – This soft salmon-pink color rosé has delicate aromas of fresh-picked strawberry, Fuji apple and crisp cucumber, with notes of rose petal and

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Circulation: N/A

Keyword: GFV

wisteria. Bright flavors of Rainier cherry, watermelon, pomegranate, with hints of orange zest. Bone dry, crisp, and refreshing with sufficient structure to make this a great food wine.

Composition: 58% Cabernet Sauvignon, 34% Cabernet Franc, 4% Petit Verdot, 4% Merlot

Appellation: Napa Valley

Cellaring: 6 months in stainless steel

Alcohol: 13.5%

2013 NAPA VALLEY CABERNET SAUVIGNON

Tasting Notes – Inviting aromas of toasted walnut, cedar, black cherry, blackberry, ripe fig and warm notes of nutmeg. A medium to full bodied wine full of robust flavor and balance. Bright fruit flavors of blackberries, damson plum, chocolate ganache and blackcurrant are layered with notes of molasses, date, coffee, cocoa and tobacco.

Composition: 95% Cabernet Sauvignon and 5% Merlot

Appellation: Napa Valley

Cooperage: French, Hungarian and American Oak

Cellaring: 20 months in barrel

Alcohol: 13.9%

2016 GAMBLE VINEYARD SAUVIGNON BLANC

Tasting Notes – Tantalizing aromas of Meyer lemon, candied ginger, orange peel, and apricot with delicate white floral notes. Refreshingly crisp and dry, brimming with zesty citrus and minerality, balanced with a rich, round mouthfeel. Bursts of white grapefruit, key lime, honeycomb, lemongrass and wet slate dance on the palate and set the stage for a long, lingering finish.

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Composition: 40% Musque Clone, 12% Clone 530, 32% Preston Clone, 16% Clone 316

Appellation: Gamble Vineyard, Yountville, Napa Valley

Cooperage: 13% new French and Hungarian oak, Remond, Marchive, Bel Air & Kadar

Cellaring: 75% in barrel on the lees for six months and 25% in stainless steel on the lees for six months

Alcohol: 13.1%

History

Following his family's method of meticulously caring for the land, Tom's own farming history earned him a reputation for quality and resulted in increased demand for his grapes from other vintners. After a couple of decades, Tom was ready—albeit apprehensive—to **begin bottling his own wines. "I didn't know much about winemaking or wine sales, but I knew I had good land to work with,"** says Tom Gamble.

As a farmer in heart and practice, Gamble follows a holistic approach to farming and winemaking. When it comes to farming his land, Gamble chooses to focus on the sustainable route, one that he believes provides a return that reinvests in the **land. His goal is to farm in a manner that isn't detrimental to the community or the planet.** His winery and vineyards are certified Napa Green and Fish Friendly.

Gamble Family Vineyards farms approximately 175 acres of land spread **throughout some of Napa's most well-known AVAs, including Oakville, Yountville, Rutherford and Mt. Veeder. Family Vineyards' wines are produced in small quantities, with careful attention to farming.**

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