

G A M B L E

E S T A T E S

O A K V I L L E

C A B E R N E T S A U V I G N O N

2 0 2 2

W I N E G R O W I N G I N F O R M A T I O N

Vineyards/Blocks: Family Home Vineyard, Winery Estate Vineyard

Clones: Cabernet Sauvignon Clone 337, Petit Verdot Clone 1058

Acreage: 16.76 total acres Family Home Vineyard - 3.7 acres Winery Estate Vineyard (Cairo Block) - 13 acres

Soils:

Family Home Vineyard - young, volcanic soils with rough, softball-sized stones

Winery Estate Vineyard - clay loam with an underlayer of volcanic rock

Microclimate: Our Oakville vineyards benefit from moderate temperatures that extend the growing season, leading to increased flavor maturity and softer tannins without losing natural acidity.

Vineyard Background: This wine is sourced from our two Oakville Estate vineyards. Family Home Vineyard, located in the heart of the Oakville appellation where Founder Tom Gamble was raised, produces wines with concentration and structure. Just a mile away, Winery Estate Vineyard's Cairo Block, named after Tom's beloved dog, surrounds our winery and yields wines with refined finesse. Though just separated by a river, these vineyards offer diverse soils, elevations, and exposures, coming together to create a quintessential Oakville wine.

V I N T A G E N O T E S

The 2022 vintage in Napa Valley was marked by significant challenges, including an accelerated harvest and extreme weather. Early August saw the white wine harvest, quickly followed by red varieties, with little separation between the two. A heatwave in September, followed by sudden rain, created a demanding environment for grape growers. With our deep understanding of the vineyard terroir, we were able to manage the challenging conditions, harvesting at the optimum time for each vineyard block so that the grapes reached full ripeness while maintaining crisp acidity. Our reds from this vintage are characterized by deep color, refined tannins, and vibrant aromatics.

Harvest Dates: Cabernet Sauvignon - 9.14.22, Petit Verdot - 10.11.22

W I N E M A K E R ' S N O T E S

The 2022 Gamble Estates Oakville Cabernet Sauvignon captures the essence of Oakville Cabernet, with layers of chocolate, graphite, and violets complemented by well-integrated oak. It offers a refined structure and balance, with firm tannins that add a composed intensity, bringing together precision and elegance.

T E C H N I C A L I N F O R M A T I O N

Barrel Aging: Aged 24 months in 46% new French oak

Alcohol: 14.4%

Barrel Selection: Darnajou, Ermitage, Sylvain, Demptos

pH: 3.92

Skin Contact: 22-23 days

TA: 5.6 g/L

Varietal Breakdown: 95% Cabernet Sauvignon, 5% Petit Verdot

Cases Produced: 425