

GAMBLE

ESTATES

RESERVE

CABERNET SAUVIGNON

2022

WINE GROWING INFORMATION

Appellation: Oakville, Napa Valley
Vineyards/Blocks: Family Home Vineyard, Oakville
Clones: Cabernet Sauvignon Clone 337, Petit Verdot Clone 1058
Acreage: 3.7 Acres, Family Home Vineyard
Soils: Young and volcanic with rough, football-sized stones.

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: Family Home Vineyard, located in the heart of the Oakville appellation where Founder Tom Gamble was raised, produces wines with concentration and structure. The vineyard was planted in 1977 and contains the oldest vines in all of Gamble estate's vineyards.

VINTAGE NOTES

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

WINEMAKER'S NOTES

Gamble Estates Reserve Cabernet Sauvignon is the highest expression of our vineyard estates. The 2022 vintage offers an impactful bouquet of blackberries, black cherry, and subtle notes of black licorice and cacao nibs. The wine's mouthfeel is soft and elegant, with layers of dried fruits and tobacco. A lingering spice adds to the complexity, leading to a long, satisfying finish. The tannins are well-structured, providing support and balance to this richly textured wine.

TECHNICAL INFORMATION

Barrel Aging: Aged 24 months in 56% new French oak

Alcohol: 14.6%

Barrel Selection: Taransaud, Baron, Darnajou

pH: 3.87

Skin Contact: 23 days

TA: 5.3 g/L

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

Cases Produced: 200