

GAMBLE

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R E S E R V E

S A U V I G N O N B L A N C

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WINE GROWING INFORMATION

Appellation: Yountville, Napa Valley

Vineyards/Blocks: Riverbound Vineyard, Yountville

Clones: Sauvignon Blanc Clone 30 (Musqué), 530

Acreage: Riverbound Vineyard - 22 Acres

Soils: A mix of old silted and floodplain soils

Microclimate: Yountville is in the central portion of Napa Valley and is a classic "warm days and cool nights" appellation with foggy mornings and sunny afternoons, moderated by gentle afternoon San Pablo bay breezes.

Vineyard Background: After visiting the great Sauvignon Blanc regions of France, we aspired make a truly remarkable Sauvignon Blanc. Acquiring this idyllic vineyard located in the heart of Napa Valley from a long-time neighbor of Founder Tom Gamble allowed us to realize this vision. River-bound and nestled against a large hill, this low-lying vineyard holds cool morning summer mist between the rivers longer than elsewhere, nurturing vines of diverse clones that yield a wine that emulates the elegance of Bordeaux while remaining distinctly Yountville. With each passing vintage, the Sauvignon Blanc from these treasured vines grows more complex and nuanced.

VINTAGE NOTES

The 2023 vintage for our Napa Valley Sauvignon Blanc is defined by fresh, vibrant wines with excellent balance and aromatic intensity. The growing season started off with a wet winter that replenished groundwater reserves, leading to healthy vine growth. A mild growing season allowed for slow, even ripening, while late season warmth enhanced concentration without compromising acidity. The result is a beautifully balanced with energy and grace.

Harvest Dates: 8.31.23, 9.7.23

WINEMAKER'S NOTES

The 2023 Gamble Estates Reserve Sauvignon Blanc opens with intense aromas of Meyer lemon, citrus zest, and honeycomb. On the palate, tangerine and tropical fruit flavors are complemented by fragrant orange blossoms. A fine balance of acidity and minerality leads to an elegant, long finish. Barrel fermentation and aging in larger, elongated cigar barrels enhanced lees contact, imparting subtle oak notes and preserving the wine's freshness and acidity.

TECHNICAL INFORMATION

Aging: Sur lies 18 months; 30% in 70-gallon cigar barrels; 70% in 59-gallon barriques
100% French oak, 45% new

Alcohol: 13.8%

Barrel Selection: Ermitage, Sylvain, Belair

pH: 3.16

Fermentation: 100% Barrel Fermented

TA: 7.4 g/L

Varietal Breakdown: 100% Sauvignon Blanc

RS: 0.5 g/L