

G A M B L E

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

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

Appellation: Yountville, Napa Valley

Vineyards/Blocks: Riverbound Vineyard, Yountville

Clones: Sauvignon Blanc Clones 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.

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

The 2024 vintage brought near-ideal conditions for our Sauvignon Blanc vineyards, with a cool, extended growing season allowing for slow, even ripening. This long hang time preserved acidity while enhancing aromatic intensity and complexity. With no extreme heat spikes, the fruit retained exceptional freshness and vibrancy. Careful harvest timing across vineyard blocks ensured optimal flavor development, producing a wine that is crisp, vibrant, and beautifully balanced.

Harvest Dates: 8.20.24-8.27.24

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

Aromas of orange blossom and jasmine, On the palate, ripe apricot, citrus, and tropical fruit flavors add brightness and depth, Crisp yet generous and well-balanced with subtle minerality that carries through, enhancing the wine's freshness and elegance.

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

Aging: 100% barrel aged on the lees for 6 months, 15% new oak

Alcohol: 13.8%

Barrel Selection: 225 liter barrels, cigar barrels and puncheons allowed for balanced complexity and texture

pH: 3.08

Fermentation: Barrel

TA: 7.8 g/L

Varietal Breakdown: 100% Sauvignon Blanc

Cases Produced: 750