

G A M B L E

E S T A T E S

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

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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

Vineyards/Blocks; C.C. Ranch

Clones: Cabernet Sauvignon Clones 6.1, 7, 327

Acreage: 115 acres

Soils: Primarily gravel, sand, and loam, the vineyard is dominated by volcanic deposits and Franciscan marine sediment, providing excellent water drainage and ideal growing conditions

Microclimate: The Rutherford AVA, sheltered from coastal fog, is one of Napa Valley's warmest and sunniest spots, with high temperatures and ample sunlight creating ideal conditions for rich, full-bodied wines. The well-drained, gravelly soils here add complexity and the signature "Rutherford dust" character to our wines.

Vineyard Background: Since the C.C. Ranch came into the care of Colette Gamble's Carpy-Conolly family over 150 years ago, it has been a treasured part of our family legacy. Now entrusted to the care of Gamble Estates, we have revived its stream habitats, hillsides, and vines growing in some of Napa Valley's oldest stones, mixing with the fabled Rutherford Dust. Located in the geographic center of the Napa Valley on an east-west axis, this vineyard possesses dramatic hillside plantings on Craig's Hill, with a breathtaking view of the valley at the top.

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: 9.6.22 - 9.16.22

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

The 2022 Gamble Estates Rutherford Cabernet Sauvignon reveals a deep purple color with rich notes of plum, blueberries, and a hint of cigar. The silky mouthfeel carries flavors of blueberry pie and dark chocolate, with subtle touches of anise. Soft tannins provide balanced tension, leading to a refined finish of black fruits and baking spices.

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 48% new French oak

Alcohol: 14.5%

Barrel Selection: Demptos, Taransaud, Ermitage

pH: 3.90

Skin Contact: 14-24 days

TA: 5.6 g/L

Varietal Breakdown: 93% Cabernet Sauvignon, 7% Cabernet Franc

Cases Produced: 348