

G A M B L E

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WINEGROWING INFORMATION

VINEYARDS

Oakville: Family Home & Winery Estate Vineyards

Two distinct estate vineyard sites come together to create wines of depth and structure. Family Home, planted in 1997, is the 3.4 acre parcel where Tom Gamble grew up. Winery Estate is the vineyard that surrounds our Oakville winery.

Rutherford: C.C. Ranch Vineyard

Hillside vineyards rise to a stunning summit, where slightly warmer and sunnier conditions than Oakville foster rich, full-bodied wines.

Mount Veeder: Mary Ann Vineyard

Perched on the rugged north face of Mt. Veeder, this vineyard sits at Napa Valley's westernmost edge. Steep slopes and rocky soils create wines with deep concentration, structure, and finesse.

MICROCLIMATES

Across our Napa Valley vineyards, grapes benefit from moderate temperatures that extend the growing season, leading to increased flavor maturity and softer tannins without losing natural acidity.

VINTAGE NOTES

The 2023 vintage for our wine was shaped by a mild growing season, with a wet winter replenishing water reserves and supporting healthy vine growth. A temperate summer allowed for steady ripening, while late-season heat spikes contributed to concentration and depth. Harvest timing varied by site, with some of our vineyards picked early for freshness and others benefiting from extended hang time for greater complexity. The resulting wines showcase bold dark fruit, firm tannins, and vibrant acidity—built for both structure and longevity.

Harvest Dates: 10.6.23 - 10.26.23

WINEMAKER'S NOTES

Drawn from across our estate Cabernet vineyards, this wine expresses our house style -- balanced and restrained, yet generous in nature. Aromas of violets, cedar, and dark berries lead into a medium-to-full-bodied palate layered with rich dark fruit. Hints of cocoa nibs add depth, while soft tannins provide freshness and structure. The expansive flavors and classic Napa Valley profile carry through the long, elegant finish.

TECHNICAL INFORMATION

Barrel Aging: Aged 16 months in 38% new French oak

Alcohol: 14.2%

Barrel Selection: Baron, Belair, Darnajou, Demptos, Ermitage, Sylvain, Taransaud
Drawn from barrels representing all of our coopers

pH: 3.81

Skin Contact: 14-24 days skin contact

TA: 5.7 g/L

Varietal Breakdown:

79% Cabernet Sauvignon, 14% Cabernet Franc, 5% Merlot, 2% Petit Verdot

Cases Produced: 902