

G A M B L E

E S T A T E S

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 to 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

From our Riverbound Vineyard in Yountville, this Sauvignon Blanc reflects a slow, cool growing season that created a wine with lush aromatics and fresh, vibrant fruit flavors. The 2025 season began with average winter rainfall, supporting early vine growth and soil health. An unusually prolonged cool stretch through the growing season slowed ripening, extending hang time and allowing the fruit to develop gradually. These conditions required careful vineyard management to maintain balance, ultimately preserving freshness and structure in the finished wine.

Harvest Dates: 8.28.25-9.03.25

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

Aromatic notes of kiwi, gooseberry, lemongrass, and fresh mint lead the nose. On the palate, the wine is fresh and silky, with a composed texture and a line of acidity that carries through to a crisp, clean finish.

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, 100% French oak, 15% new

Alcohol: 13.8%

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

pH: 3.11

Fermentation: 100% Barrel Fermented

TA: 7.7 g/L

Varietal Breakdown: 100% Sauvignon Blanc

Cases Produced: 643