

# Gamble Estates Cabernet Sauvignon Oakville

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Napa County

**APPELLATION:** Oakville

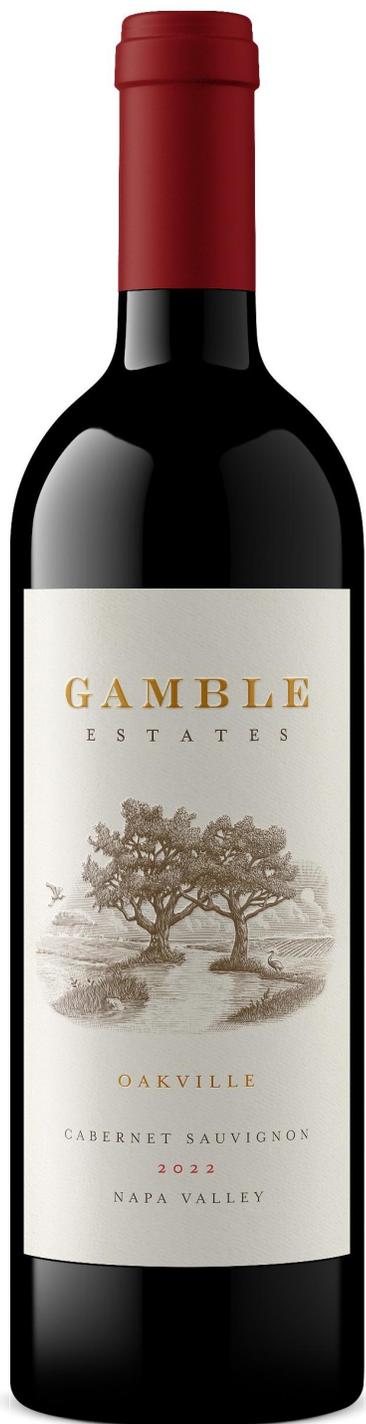
**CEPAGE:** 95% Cabernet Sauvignon, 5% Petit Verdot

**WINEMAKING:** Skin Contact: 22-23 days. Barrel Selection: Darnajou, Ermitage, Sylvain, Demptos.

**ALCOHOL BY VOLUME:** 14.4%

**AGING:** Barrel Aging: Aged 24 months in 46% new French oak.

**ANNUAL PRODUCTION:** 425 cases



## THE STORY

Tom and Colette Gamble's family histories are deeply rooted in Napa Valley's agricultural heritage. Since 1916, the Gambles have tended the land, transitioning from cattle ranching to grape growing, with Tom purchasing his first vineyard in 1981. For decades, esteemed wineries have produced celebrated wines from Gamble fruit. Today, Tom shares his vision as a vigneron through the wines of Gamble Estates.

**PHILOSOPHY:** Today, Philippe and Maayan Koschitzky of Atelier Melka collaborate with Tom to craft wines that marry Bordeaux first-growth traditions with the distinctive character of the estates' vineyards across Napa Valley's renowned growing regions. Their shared philosophy—rooted in precision, balance, and terroir-driven finesse—brings the vision of Gamble Estates to life.

## THE ADJECTIVES

**OVERALL:** The essence of Oakville Cabernet.

**AROMAS / FLAVORS:** Layers of chocolate, graphite, and violets.

**MOUTHFEEL:** Refined structure and balance, with polished tannins.

## THE SELLING POINTS

Winemaking by Atelier Melka.

**AWARDS:** 95pts Wine Advocate

**SUSTAINABILITY:** Sustainable In Practice, Minimal Intervention / Augmentation

**PAIRINGS:** Grilled or braised beef or lamb.

