

Gamble Estates Sauvignon Blanc Yountville

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Yountville

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Clones: Sauvignon Blanc Clones 30 (Musqué), 530.

Fermentation: Barrel

ALCOHOL BY VOLUME: 13.8%

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

ANNUAL PRODUCTION: 750 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: A wine that is crisp, vibrant, and beautifully balanced.

AROMAS / FLAVORS: Grapefruit, orange blossom and jasmine.

MOUTHFEEL: Crisp yet generous and well-balanced with subtle minerality.

THE SELLING POINTS

Winemaking by Atelier Melka.

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Oysters, cheese, sushi.

