



SBRAGIA

FAMILY VINEYARDS

2010 GAMBLE RANCH VINEYARD CHARDONNAY

Rated 'TOP 30 CHARDONNAY PRODUCERS IN CA'

- James Laube, WINE SPECTATOR, July 2012



VINEYARD

Making Chardonnay from Gamble Ranch feels like revisiting an old friend every year, and it only seems to get better and better. Gamble is a big property in the heart of Napa Valley – it spans the Yountville and Oakville Crossroads – and it's divided into dozens of small blocks according to soil type, aspect, etc. Our fruit comes from a few small blocks planted with a mix of rootstocks and clones – very specific sites I've identified over the years as producing particularly rich, flavorful and complex Chardonnay. This harvest marks the 9th vintage of this wine for Sbragia Family Vineyards.

VINTAGE

Rainfall returned after three dry years, pushing bud break, flowering and fruit-set back by at least two weeks at the front end of the growing season. Fortunately the cloud cover meant there was no frost damage in 2010. The summer brought cooler than normal temperatures, and this coupled with unexpected heat spikes in late summer resulted in a late and shortened harvest with lower yields. Cooler than average temperatures returned again in early September but gave way to a warm and consistent Indian summer that was just the ticket, bringing good flavor and color development to grapes across the board.

WINEMAKING

Gamble Ranch produces grapes that can stand up to the style of Chardonnay I love: big, bold and gutsy, but never out of balance. Adam and I give the juice a gradual month-long fermentation in barrel, then allow the wine to go through 100% malolactic fermentation. The wine spends a full 18 months in 100% new French Burgundian barrels, with weekly lees stirring to integrate the oak and give the wine extra creamy richness.

WINEMAKER NOTES

"I love big, rich Chardonnay, and this 2010 announces from the get-go that it is not a shy wine. Tantalizing aromas and flavors of fresh lemon and apple cider mingle with notes of butterscotch, vanilla and freshly-baked bread. The wine is full-bodied, viscous and creamy in the mouth, but with a good backbone of acidity that keeps it in balance. An excellent wine for shellfish, or one of my favorites – linguini in white clam sauce."

TECHNICAL INFORMATION

Appellation: Napa Valley
Harvest: October 7 & 9, 2010
Blend: 100% Chardonnay
Cooperage: 18 months in French Oak; 100% New
Alcohol: 15.2%
TA: 5.73 g/L
pH: 3.71
Cases Produced: 1,584



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9990 DRY CREEK RD. GEYSERVILLE, CA 95441 • INFO@SBRAGIA.COM • 707.473.2992 • SBRAGIA.COM

