



SBRAGIA

FAMILY VINEYARDS

2012 GAMBLE RANCH VINEYARD CHARDONNAY

“Sbragia has always demonstrated *a Midas touch with Chardonnay...*”

– Robert Parker, WINE ADVOCATE, Oct. 2013



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 10th vintage of this wine for Sbragia Family Vineyards.

VINTAGE

"Classic" and "Perfect" are just two accolades bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured Gamble Ranch grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the our cellar. The abundance of perfectly ripe grapes - with a smooth balance of acids and sugars - produced excellent wines. The Gamble Vineyards are intentionally farmed at lower yields bringing only the very best grapes to harvest.

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 2012 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 8 & 9, 2012
Blend: 100% Chardonnay
Cooperage: 18 months in French Oak; 100% New
Alcohol: 15.2%
TA: 5.2 g/L
pH: 3.87
Cases Produced: 643



Ed Sbragia
Adam Sbragia

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

