



SBRAGIA

FAMILY VINEYARDS

2012 GAMBLE RANCH VINEYARD CHARDONNAY NAPA VALLEY

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

– Robert Parker, WINE ADVOCATE, October 2013



96 points 

“The magnificent 2012 Chardonnay Gamble Ranch boasts a spectacular perfume of **unbuttered popcorn, caramelized citrus, white peach and honey**. This gorgeously textured, opulent, full-bodied Chardonnay offers **terrific freshness, precision and length**. It can be enjoyed over the next 3-5 years.”

– Robert Parker, WINE ADVOCATE, December 2014

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 11th vintage of this wine for Sbragia Family Vineyards.

VINTAGE

"Classic" and "perfect" are just two accolades being bestowed upon the 2012 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 grapes found optimal ripeness, bringing exceptional quality to the crush pad and into our cellar. The abundance of perfectly ripe grapes--with a smooth balance of acids and sugars produced excellent wines.

WINEMAKING

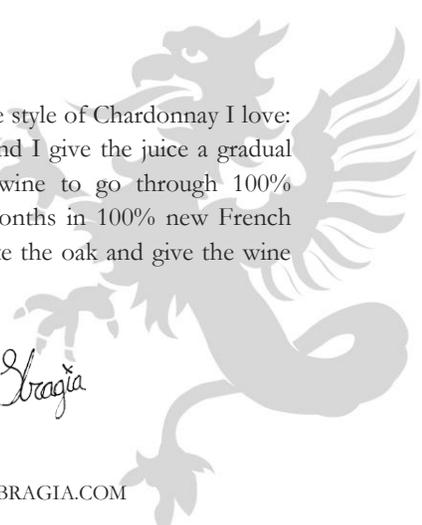
Gamble Ranch produces grapes that can stand up to the style of Chardonnay I love: big, bold and gutsy, but never out of balance. Adam and I give the juice a gradual month-long fermentation in barrel, then allow the wine to go through 100% malolactic fermentation. The wine spends a full 18 months in 100%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

TECHNICAL INFORMATION

- Appellation:** Napa Valley
- Harvest:** October 8 & 9, 2012
- Blend:** 100% Chardonnay
- Cooperage:** 18 months in 100% new French Oak
- Alcohol:** 15.2%
- TA:** 5.2 g/L
- pH:** 3.87
- Cases Produced:** 643



Ed Sbragia
Adam Sbragia



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