



# SBRAGIA

FAMILY VINEYARDS

## 2011 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

The 2011 Vintage began with a wet winter and spring with rainfall continuing well into mid-June. This cooler-than-average growing season delayed vine development by several weeks and resulted in a relatively low-volume fruit set. The cloud cover and unseasonably moderate temperatures continued throughout the season which led to the latest harvest in recent memory. Few high heat events occurred at any point this year, but our growers managed more open vine canopies to ensure sunlight, warmth and good air circulation around the grape clusters. Fortunately, we were rewarded with weeks of fantastic weather, a prolonged Indian summer that provided much-needed ripening time. The result was perfectly ripe grapes - with a brilliant balance of acids and sugars - which 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 2011 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.”



*Adam Sbragia*  
*Adam Sbragia*

### TECHNICAL INFORMATION

**Appellation:** Napa Valley  
**Harvest:** October 10 & 13, 2011  
**Blend:** 100% Chardonnay  
**Cooperage:** 18 months in French Oak; 100% New  
**Alcohol:** 14.2%  
**TA:** 5.4 g/L  
**pH:** 3.74  
**Cases Produced:** 352

SBRAGIA FAMILY VINEYARDS

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

