

GABRIELLE

COLLECTION

A COLLECTION OF DISTINCTIVE CABERNET SAUVIGNONS

The Gabrielle Collection produces a collection of handcrafted Cabernet Sauvignons that bring out the diverse personalities of the noble Cabernet grape through artful blending. Each wine has a distinctive label that embodies Gabrielle's philosophy of winemaking:

Vertex: Blend to create distinction & harmony

Juxtaposition: The relationship between wine & food- wine's ultimate purpose is to enhance food

Equilateral: Balance is essential to achieve quality



GABRIELLE COLLECTION EQUILATERAL CABERNET SAUVIGNON NAPA VALLEY 2008 100% Cabernet Sauvignon

A beautiful Cabernet Sauvignon has exquisite balance: compelling aromas...a rich mid-palate with elegantly structured tannins...a lingering finish. The perfect triangle- Equilateral- ideally symbolizes Gabrielle ideals. The wine is a blend of specific barrels from 3 vineyards located in Diamond Mountain, Oakville and the O'Connell Family Estate Vineyard in Oak Knoll.

Suggested Food Pairing: Grilled lamb with black olives, venison in chasseur sauce, pheasant in Madeira and mushroom sauce, rib eye steak.

GABRIELLE COLLECTION JUXTAPOSITION CABERNET SAUVIGNON NAPA VALLEY 2008 75% Cabernet Sauvignon 25% Syrah

Gabrielle envisioned a signature wine to delight foodies- velvet in the mouth yet elegantly balanced. The blend of Cabernet Sauvignon & Syrah was it! Chefs have *juxtaposed* this wine with a broad range of dishes and whether meat, poultry or fish, the dish was better because of the wine & the wine better because of the dish. Juxtaposition means relationship; side by side; combination- a perfect name for the food and wine experience.

Suggested Food Pairing: Spice rubbed grilled salmon, game meats, herbed roasted chicken, garlic potatoes, 5 spice pork, Thai flavored vegetarian dishes, rabbit ragout, holiday turkey or just by itself...



GABRIELLE COLLECTION VERTEX RED CUVÉE BLEND 615 NORTH COAST 2008 Napa Valley & Sonoma County

A Cabernet Sauvignon Blend: 50% Cabernet Sauvignon, 20% Merlot, 8% Cabernet Franc, 5% Petite Syrah, 17% Syrah



Gabrielle searched for a personal daily wine to enjoy by the glass or with meals that was approachable in taste & price-, Yet intriguingly satisfying. She could not find it, so she made it! Multiple blind tasting by a panel of fellow wine lovers put Vertex in first in first place over other wines every time-it has become a favorite of many ever since. Vertex signifies various elements merging to a single point, as do the varietals Gabrielle blended. She was inspired by classic Meritage wines but reached back in history when Bordeaux wines included Syrah. THAT was the secret- Cabernet's structure & and with Syrah's fruitiness create a supple, lively wine that evolves in the glass.

Suggested Food Pairing: Pasta with pesto or tomato sauce, pizza, roasts, stews, beef stroganoff, tamales, grilled vegetables.