

# GABRIELLE

COLLECTION

*An Artistic Expression of Cabernet Sauvignon Handcrafted by Gabrielle*

The Gabrielle Collection produces a series of handcrafted small production Cabernet Sauvignons. Each wine has a distinctive label that embodies Gabrielle's philosophy of winemaking- a balanced wine, artistically blended to enhance the wine & food relationship that captures the memory of the moment:

EQUILATERAL: Balance achieves elegance ♦ VERTEX: Blending creates distinction & harmony  
JUXTAPOSITION: The magic relationship of wine & food ♦ ROSÉ D' ÉTÉ: Capture memories of the moment

## GABRIELLE COLLECTION EQUILATERAL CABERNET SAUVIGNON NAPA VALLEY 2010 **Sold Out** 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- 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 the Oak Knoll District Napa Valley.  
*Suggested Food Pairing:* Grilled lamb with black olives, venison, pheasant in Madeira and mushroom sauce, rib eye steak.

## GABRIELLE COLLECTION JUXTAPOSITION CABERNET SAUVIGNON NAPA VALLEY 2010 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- 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 616 NORTH COAST **April 2014 Release** A Cabernet Sauvignon Blend



Gabrielle searched for a daily wine that was approachable in price, yet intriguingly satisfying. She could not find it, so she made it! Blind tastings by a panel of wine lovers repeatedly put Vertex in first place, so she knew she had a winner! Vertex signifies elements merging to a single point, as do the varieties Gabrielle blended. She was inspired by classic Bordeaux blends but reached back in history, when they included Syrah. THAT was the secret- Cabernet's structure with Syrah's fruitiness, creates a lively wine that evolves in the glass.  
*Suggested Food Pairing:* Pasta with pesto or tomato sauce, pizza, roasts, stews, beef stroganoff, tamales, grilled vegetables.

## GABRIELLE COLLECTION ROSÉ D'ÉTÉ ROSÉ of CABERNET SAUVIGNON OAK KNOLL DISTRICT NAPA VALLEY 2012



Rosé d' Été means Rosé of the summer – a refreshing wine that embodies the moments and memories of warm summer days. Enjoy light-hearted red berry fruitiness with complex minerality, underlying cassis, thyme and lavender notes. The Cabernet Sauvignon grapes are from the certified organic O'Connell Family Estate Vineyard. 2012 was an ideal growing year-warm summer days extended into fall, assuring even ripening to create fruity, beautifully structured wines. Barrel aged in neutral French Oak 4 months. Case production: 100  
*Suggested Food Pairing:* Goat cheese, sautéed fish, and pork and veal dishes simply prepared. Served chilled.

