

GABRIELLE

COLLECTION

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 unique name & label, which all together embody Gabrielle's philosophy of winemaking.

CABERNET SAUVIGNON NAPA VALLEY 2011

75% Cabernet Sauvignon 25% Syrah

THE WINE: Juxtaposition means relationship; side by side; combination- a perfect name for the food and wine experience. 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.

The 2011 vintage had smaller yields, but very concentrated fruit that delivered a fruit forward style wine with rich fruitiness- perfect for Juxtaposition.

TASTING NOTES: This wine makes statement- aromas that burst out of the glass, then flavors of deep blackberry, Bing cherry, rich earth, leather and dark chocolate.

VINEYARD: This vintage contains estate grown Cabernet Sauvignon from the O'Connell Family Vineyard located in Oak Knoll District. The grapes from the estate vineyard lend depth, richness & complexity.

FOOD PAIRING: The blend of Cabernet Sauvignon goes with so many dishes, from meat to fowl to the sea. And it is great to just sip! It complements grilled ahi tuna with garlic aioli, mashed potatoes with olive oil sautéed kale, wild boar, 5 spice chicken, orange olive oil drizzled grilled vegetables, holiday turkey or just by itself....

OAK PROGRAM: Barrel aged in French Oak 20 months

CASE PRODUCTION: 350

CELLARING: Drinkable now. Cellar worthy for 10-12 years.

