



NAPA VALLEY



THE STORY OF GC NAPA VALLEY GABRIELLE'S VISION

EXPERIENCE THE FULL CIRCLE OF WINE COUNTRY LIVING- From Vineyard Estate...To table...To home... To well being.

Balance the estate growing environment to create biodiversity needed to keep the O'Connell Family Vineyards estate vineyard and gardens naturally healthy... then reap the bounty to create estate products that enrich daily life as well complement the winery's wine.

Plants that attract beneficial insects, birds & bees are harvested to create Gabrielle's GC products (GC from Gabrielle Collection) from the estate olive grove, lavender field, herb garden, citrus & fruit orchard. It is an extension of artful wine country living and a complement to the family's wine portfolio-Gabrielle Collection, Pietro Family Cellars and OCFV Estate Cabernet Sauvignon, Oak Knoll District.

GC botanical products are produced at the Napa Valley Estate, so origin is known. The certified organic Estate has been farmed sustainability since 1990, organically since 2000. For 3 generations, Gabrielle's family has embraced the botanical approach for nurturing health and quality of life.



Gabrielle Leonhard, Founder

NAPA VALLEY CULINARY PRODUCT INFORMATION & INGREDIENT LIST

NATURAL AS NATURE INTENDED



THE STORY

INFUSED SALTS

Gabrielle's mother studied with a chef from the Cordon Bleu in Paris. She learned about infusing ingredients with additional flavor to add excitement to a dish in a simple and authentic way. She would always infuse oils and salts with fresh herbs and citrus, using organic farm to table pure ingredients. Gabrielle carried the tradition forward, producing these delicious products for family & friends, then exclusively for their winery customers and now for select stores. These are finishing salts- accents after a dish has cooked. The Sea Salts come from the prestigious Guérande Salt Ponds in Brittany, France. Completely natural and unrefined, they are harvested using traditional sun-dried Celtic methods, retaining valuable minerals, nutrients and flavor.

EXTRA VIRGIN OLIVE OILS

Gabrielle studied to be a certified Olive oil taster at UC Davis, which began her passion for teaching both chefs & home cooks about the differences and uses of olive oil in the kitchen. After many questions about what oils to have in the pantry, she developed her basic trio of finishing oils: a mildly flavored oil for fish, butter lettuces and any dish where an aggressive oil would overpower other flavor, an pungent aromatic oil for meats, grilled vegetables and bold flavored dishes and citrus & olive macerated oil for vegetables, salads and poultry.

LAVENDER INFUSED HONEY

A holiday gift tradition from the O'Connell Family Napa Vineyard Estate was Gabrielle's lavender infused Honey. Wild honey from local Marshall's Farms blended with the estate lavender in a proprietary process she developed over several years, lead to so many requests that Gabrielle began to offer it to winery customers.

RUBS

As a complement to O'Connell Family Wines, Gabrielle created rubs for meats, fish and poultry. Use for BBQ, roasting and seasoning for sauces.

	Description	Ingredients
	Organic Estate Wild Fennel	Wild fennel seed gathered from the edge of the Napa Valley O'Connell Family Estate Vineyard are finely ground and blended with French Sel Gris.
	Organic Estate Lavender	Organically grown culinary Lavender "Provence" from the O'Connell Family Vineyard Estate blended with French Sel Gris.
	Organic Estate Rosemary	Organically grown rosemary from the O'Connell Family Vineyard Estate blended with French Sel Gris.
	Organic Estate Sage	Organically grown sage from the O'Connell Family Vineyard Estate is blended with French Sel Gris.
	Cabernet Sauvignon	French Sel Gris infused with reduced premium Napa Valley Cabernet Sauvignon.
	Chardonnay	French Sel Gris infused with reduced premium Napa Valley Chardonnay

	Organic Lavender Tellicherry Pepper	Organically grown culinary Lavender from the O'Connell Family Vineyard Estate blended with Organic Tellicherry Pepper
	Buttery Proprietary Blend Extra Virgin Olive Oil	The Buttery Blend is a blend of Late Harvest California Mission and Sevillano olives. Cold pressed oleic under .5% acid. A softer flavor profile for delicate dishes- fish, butter lettuce salad, white sauces and baking. <i>Use on salads, roasted chicken, vegetable bisques, roasted vegetables.</i>
	Savory Proprietary Blend Extra Virgin Olive Oil	A savory blend of California Mission olive that came to the new world in the 1500's and traditional Tuscan varieties. Brush onto grilled meats after cooking- it is a finishing oil of finest quality, produced fresh annually.
	Macerated Orange Olive Oil	A blend of Manzanillo, Mission and Sevillano olives crushed with fresh oranges. Cold pressed with fresh oranges. <i>An Italian tradition of pressing the final olive harvest with citrus. The citric acid began the cleaning process of the mill. Pressing the fruits together releases the natural essential oil into the oil of the olive. This is not blending essential oil or artificial flavoring with olive oil. This is the real thing!</i>
	Wild Napa Valley Honey Infused with Estate Lavender	Organically grown culinary Lavender "Provence" from the O'Connell Family Vineyard Estate blended with 100 % pure Napa Valley wild honey. <i>Use in tea, add exciting flavor to smoothies, topping on ice cream and a drizzle over goat cheese.</i>
	Meat Rub	Smoked Bittersweet Paprika, Hungarian paprika, cumin, California chili, ancho chili, tellicherry black peppercorns, coriander, garlic, dry mustard, rosemary, bay leaf
	Poultry Rub	Sweet smoked paprika, Hungarian paprika, cumin, pink peppercorns, bay leaf, coriander, cardamom, California chili, garlic, oregano
	Fish Rub	Garlic, pink peppercorns, dry mustard, celery seed, dill seed, Meyer lemon, fennel, bay leaf
	Organic Rosemary Finishing Sea Salt	Organically grown rosemary from the O'Connell Family Vineyard Estate blended with Sel Gris from the prestigious Guérande Salt Ponds in Brittany, France. Completely natural and unrefined are harvested using traditional sundry Celtic methods retaining valuable minerals, nutrients and flavor.
	Organic Lavender Tellicherry Pepper	Organically grown lavender from the O'Connell Family Vineyard Estate blended with Organic Tellicherry pepper
	Organic Lavender Sugar	Organic sugar & ground organically grown estate lavender. Use on sugar cookies, frosting on cakes, in tea, fresh rubard
	Olive Spice Blend	Cumin, coriander, cardamom, paprika, marjoram, estate organically grown rosemary and lavender
	Organic Bay Leaves	Fresh English Bay Leaf harvested from the O'Connell family estate in Napa Valley. Air dried. The freshness is the difference!
	Organic Lavender Kernels	100% air dried, hand thrashed kernels from organically grown Napa Valley O'Connell Estate Vineyard lavender. Sprinkle on cookies, into salads. Grind and use as a dust on goat cheese, lamb roasts and chicken.
	Organic Estate Ground Rosemary	100% air-dried, Organically grown in Napa Valley O'Connell Estate Vineyard herb garden. Use in pasta dishes, salads and in savory & bread baking.