

# GABRIELLE

COLLECTION



## An Artistic Expression of Cabernet Sauvignon Handcrafted by Gabrielle

### 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:*

### **EQUILATERAL CABERNET SAUVIGNON, NAPA VALLEY 2012**

*100% Cabernet Sauvignon*

*100% Estate Grown O'Connell Family Vineyards*

*Balance is essential to achieve quality and enjoyment*

#### **THE WINE:**

EQUILATERAL expresses the balanced triangle of the wine experience: beautiful aromas...a rich mid-palette of complex fruitiness playing against elegantly structured tannins...a lingering finish. The perfect triangle- Equilateral- symbolizes Gabrielle ideal.

Textbook growing season describes the 2012 Napa Valley growing season and harvest: Ideal spring bud break, steady flowering, even fruit set, warm days, cool nights during summer. The rains held off until the grapes found optimal ripeness and exceptional quality.

#### **TASTING NOTES:**

This wine is classic

Cabernet Sauvignon: Deep berry fruits, toast, and a touch of vanilla with a lovely long finish.

**THE VINEYARDS:** The O'Connell Family Estate Creek Block, Olive Block and Apple Block Cabernet Sauvignon were meticulously blended until beautiful elegance prevailed. The cooler climate of the Oak Knoll District of Napa Valley provided deep structure and complexity. The Cabernet is medium bodied, which is Gabrielle's preference, as this allows the wine to perfectly pair with food.

**FOOD PAIRING:** Grilled lamb finished with lavender honey mustard sauce, elk with a classic bordelaise sauce, filet mignon brushed with savory olive oil, accented with GC Cabernet Sea Salt and Lavender Tellichery Pepper.

**OAK PROGRAM:** Barrel aged in new and once used French Oak for 30 months

**CASE PRODUCTION:** 245 cases

**CELLARING:** Drinkable late 2015. Age worthy 20+ years with good cellar conditions