

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



JUXTAPOSITION CABERNET SAUVIGNON NAPA VALLEY 2012

75% Cabernet Sauvignon 19% Syrah 6% Petit Syrah

The magic relationship of wine & food

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 2012 vintage had great yields that reached perfect ripening with classic elegance.

TASTING NOTES:

This wine makes statement- aromas that burst out of the glass, then flavors of deep blackberry, leather and dark chocolate.

VINEYARDS:

The Cabernet Sauvignon was harvested in October from the O'Connell Family Estate Vineyard Creek Block, located in Oak Knoll District. The grapes from this block have amazing structure due to the sand and gravel soil structure. The estate vineyard lends depth, richness & complexity The Syrah was grown in the cooler climates of Sonoma and the Petite Syrah in Rutherford Appellation of Napa Valley.

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 30 months

CASE PRODUCTION: 366 cases

CELLARING: Drinkable now. Cellar worthy for 15+ years.