

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.

VERTEX RED CUVÉE BLEND 618

NORTH COAST: Napa, Sonoma and Lake County

Non-Vintage: A VERTICAL IN A GLASS!

Barrels from the 2010, 2011 2012 and 2013 vintages were blended to create this charming non-vintage.

A Blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah

THE WINE:

Gabrielle searched for a personal daily wine to enjoy by the glass or with meals that was approachable in taste & price- yet intriguingly satisfying. She could not find it, so she made it! Multiple blind tasting by a panel of fellow wine lovers put Vertex in first place over other wines every time-it has become a favorite of many ever since.

Vertex signifies various elements merging to a single point, as do the varietals Gabrielle blended. The artistic brush strokes merging to a single point on the logo captures that symbolically. She was inspired by classic Meritage wines but reached back in history when Bordeaux wines included Syrah. THAT was the secret- Cabernet's structure & and with Syrah's fruitiness create a supple, lively wine that evolves in the glass.

The combination of vintages create a wine that is smooth and ready to drink but with good aging potential.

TASTING NOTES:

Enjoy aromas of red fruits with elegant flavors. A stylish, sippable wine that also pairs well with a wide range of food.

VINEYARDS:

Boutique family vineyards in Napa, Sonoma and Mendocino.

FOOD PAIRING:

Pasta with pesto or tomato sauce, pizza with caramelized onions, beef roasts, hearty beef stews, and sage sea salt, pork belly, chicken potpie, tamales, harvest salad with persimmon, candied walnuts and greens.

OAK PROGRAM:

French Oak.

CASE PRODUCTION:

516

CELLARING:

Drinkable now. Age worthy 10+ years with good cellar conditions

