

Gamble Estates Cabernet Sauvignon Oakville

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Oakville

CEPAGE: 95% Cabernet Sauvignon, 5% Petit Verdot

WINEMAKING: Skin Contact: 22-23 days. Barrel Selection: Darnajou, Ermitage, Sylvain, Demptos.

ALCOHOL BY VOLUME: 14.4%

AGING: Barrel Aging: Aged 24 months in 46% new French oak.

ANNUAL PRODUCTION: 425 cases

THE STORY

Tom and Colette Gamble's family histories are deeply rooted in Napa Valley's agricultural heritage. Since 1916, the Gambles have tended the land, transitioning from cattle ranching to grape growing, with Tom purchasing his first vineyard in 1981. For decades, esteemed wineries have produced celebrated wines from Gamble fruit. Today, Tom shares his vision as a vigneron through the wines of Gamble Estates.

PHILOSOPHY: Today, Philippe and Maayan Koschitzky of Atelier Melka collaborate with Tom to craft wines that marry Bordeaux first-growth traditions with the distinctive character of the estates' vineyards across Napa Valley's renowned growing regions. Their shared philosophy—rooted in precision, balance, and terroir-driven finesse—brings the vision of Gamble Estates to life.

THE ADJECTIVES

OVERALL: The essence of Oakville Cabernet.

AROMAS / FLAVORS: Layers of chocolate, graphite, and violets.

MOUTHFEEL: Refined structure and balance, with polished tannins.

THE SELLING POINTS

Winemaking by Atelier Melka.

AWARDS: 95pts Wine Advocate

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Grilled or braised beef or lamb.

