



RED MARE WINES

2011 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

Aromas of Honeysuckle, lemongrass, crabapple and sweet grapefruit dance around the nose with a light vanilla character that broadens and darkens the aromas. The mouthfeel is fresh and crisp with a mouth-filling roundness due to its time spent in neutral French oak. It has a long lasting finish, filled with the essence of ripe fruit.

2011 Vintage Notes:

It is no secret that the 2011 vintage was perhaps the most challenging vintage that many winemakers and grape growers had yet seen in their careers. It was the coldest and wettest vintage in decades. An unseasonably cool and wet spring extended into June, increasing canopy growth and pumping up berry size. The summer growing season broke with only mild temperatures. Soil profiles were holding water, and the battle against mildew raged. Extensive crop dropping and leaf removal was key to increasing airflow and managing mildew. Harvest decisions were challenging, cooler temperatures and high water availability resulted in lower than usual Brix levels, but the late summer brought warm, damp days, which would only result in increased mildew pressure. It was the most delayed start to a harvest that Napa Valley has seen. In the winery, hard work, slow and intensive sorting, as well as aggressive saignee, were keys to producing lovely wines, expressive of this unique vintage.

Vineyard & Production Notes:

We source our Sauvignon Blanc grapes from Tom Gamble's certified CCOF Organic Yountville vineyard. We are fortunate to be able to source Clone 22 Sauvignon Blanc. It is an unusual clone, which gives lovely complexity in the mouth as well as classic clean aromas. Our block is full of big, round river stones and gravel sediment deposited by the Napa River over the last few thousand years, providing excellent drainage. This helps control vigor, allowing the vine to put energy into its grapes, rather than its leaves. Hand-sorted and gently whole-cluster pressed we let the juice settle for a day before putting it into neutral French oak barrels. The juice ferments and ages in these barrels until bottling.

Production: 83 cases
Vineyard or Appellation Breakdown:
100% Gamble Family Vineyard
100% Yountville, Napa Valley
100% Neutral French Oak
100% Barrel Fermentation

Our Sauvignon Blanc fruit is sourced from Tom Gamble's CCOF Certified Organically farmed vineyard near Yountville. We feel blessed to work with such wonderful fruit and such a meticulous farmer