



VOLKER EISELE

FAMILY ESTATE

Volker Eisele Family Estate creates enticing wines from the Napa Valley. Organically farmed since 1974, the Estate produces wines of uncommon balance and finesse. All fruit for our limited production wines is grown in our Chiles Valley District vineyard.

To use a light hand in crafting varietally-correct wines that make the taster think about where they were grown, and not who made them ~ Molly Lyman, Winemaker

2014 Gemini

Composition: 76% Semillon 24% Sauvignon Blanc

Harvest: The grapes were harvested the end of August and early September 2014.

Brix: 23.3 **Acidity:** 0.62 **pH:** 3.36 **Production:** 674 cases

Fermentation: 100% stainless steel

Oak Aging: 5 months in French oak, 20% new / 80% 1 to 2 year old Ailler from Treuil

Organic: All fruit is organically grown in our estate vineyard.

The grapes were whole-cluster pressed, and the juice was fermented in a stainless steel tank at 45 degrees F for two weeks, then sent to barrel and aged sur-lie for five months with monthly lees stirring. 20% new French oak barrels help frame the wine's prominent floral and citrus notes, while adding to its structure and age ability.

The 2014 Gemini begins with aromas of Meyer lemon, mandarin oranges, and wet stone, with a subtle underlying sweetness of vanilla bean. In the mouth, the palate is round and textured with flavors of candied citrus peel and a hint of pineapple, with a racy acidity that brings out the wine's zingy minerality. This vintage of Gemini strikes an interesting balance between a round, voluptuous sur-lie aged wine and a crisp, clean stainless steel wine. The result is a tremendously food-friendly blend which should age brilliantly and continue to wow for years.

~Molly Lyman, Winemaker