



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

2015 Gemini

Composition: 78% Semillon 22% Sauvignon Blanc

Harvest: The grapes were harvested on August 20, 2015.

Brix: 22.4 **Acidity:** 0.68 **pH:** 3.40 **Production:** 402 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 picked together, whole-cluster pressed, and co-fermented in a stainless-steel tank at 45 degrees F for two weeks. The wine finished primary fermentation in barrel and aged sur-lie for five months with monthly lees stirring. The Gemini was aged in French oak barrels to lend structure and depth without overwhelming the wine's delicacy.

The 2015 Gemini is a rich straw color in the glass with golden undertones. The aromas are broad and layered, with apricot, mandarin orange, and a core of wet stone. The mouth is weighted and structured, with volatile flavors of Meyer lemon, fresh almonds, and pineapple. The finish lingers with a delicate note of white flowers. The result is a tremendously food-friendly blend which should age brilliantly and continue to wow for years.

~Molly Lyman, Winemaker