



VOLKER EISELE

FAMILY ESTATE

est. 1974

Volker Eisele Family Estate – Napa Valley, Chiles Valley District, AVA – CA, Sales Brief

Summary

- Volker Eisele Family Estate has been owned and operated by the Eisele Family since 1974.
- The Estate has a pedigreed history of winegrape growing, originally planted to vines in the mid 1800's by the Sievers family and the lauded Lomitas label.
- The vineyard had been farmed organically since inception and is certified organic by CCOF and CDFA as well as certified by Napa Green Land and Fish Friendly Farming.
- The wines are conceived from dirt to glass; from the grapes that we farm.
- Volker Eisele Family Estate wines walk the line between the expressive terroir of old school Bordeaux style and the fruitfulness of new world Napa Valley.

Region – Chiles Valley District, Napa Valley

- The Chiles Valley District was part of the Rancho Catacula land grant in the mid 1800's and has a long history of winegrape growing.
- The Chiles Valley District is nestled in the Eastern Vaca Mountain Range of the Napa Valley - one of the sixteen nested or sub-AVA's within the Napa Valley.
- The Chiles Valley District has a long cool growing season due to elevation and cool Pacific Ocean breezes that funnel through the valley because the orientation is northwest to southeast and open to the constant air flow from the Pacific.

Estate Vineyard

- The estate was originally planted to grapevine in the late 1800's. The sixty-acre vineyard has been replanted to the original footprint of what was planted in the late 1800's in being true to our mission to treading lightly on the earth.
- The varying vineyard slopes range from three to thirty percent and elevations vary from 900 to 1100 feet with North to South and East to West exposures.
- Our soils consist of well drained gravelly clay loam and Tehama silty clay loam with decomposed granite in some areas. The majority of the vineyard is dry farmed as these soil types hold just enough moisture to require very little irrigation.
- The rootstocks in our vineyard are 110R, 99R, 3309 and St. George. They were chosen because all are relatively drought tolerant, balance canopy vigor and are virus resistant.
- We grow the Bordeaux varietals:
 - o Sauvignon Blanc – clone 108 from France
 - o Semillon – clone 315 from France
 - o Cabernet Franc – clone 332 from France
 - o Merlot – clone 181 from France
 - o Cabernet Sauvignon–diverse clones yield a variety of flavors and complexity.
 - Clones 6, 7, 8 from UC Davis
 - Clones 15 and 336 from France
 - See Clone from UC Davis

- The average age of the vines within our vineyard is 25-30 years old, with the oldest block of Cabernet Sauvignon See Clone being planted in 1975.
- We use the open lyre trellis system because of the more fertile soils on the valley floor; on the leaner hillsides we use two cane vertical trellising. The aim is to balance the amount of fruit vines bear and encourage even ripening in the different locations.
- Organic practices range from habitat preservation to nurturing native flora and fauna – with the goal of preserving the sense of place in our fruit. No chemicals are used in our vineyard or surrounding property. Through these practices, we have been able to bring the ecosystem surrounding the vineyard into balance.
- The vineyard is certified organic by CCOF, CDFA as well as Napa Green Land and Fish Friendly Farming.

Winemaking

- We use a light hand to preserve the expression of the site and the varietals. Winemaking ‘buzz’ tends to focus on the corrections for imperfect sites or seasons, and manipulations for the sake of style or press. None of this applies to Volker Eisele wines. The combination of a vineyard crew with decades of experience on the estate and mature vines empowers a block by block, row by row approach to harvest and winemaking by flavors. Our ‘analog’ winemaking requires the simplicity and wisdom of paying attention to flavors and understanding what the flavors tell you about the trajectory of the wine.
- That empirical experience informed the match of yeast types to varietal to the match of barrels for each lot of wine. Blending trials begin several months before bottling.
- “I love how the vineyard smells after the rain, it is up in the air, the scent of wet oak and bay leaf permeate. When I open a bottle of our red wine, it takes me to that place.” ~Catherine Eisele

VEFE Wines

Sauvignon Blanc

- We seek a dynamic blend of floral, crisp, structured Sauvignon Blanc with the perfumed and honeyed texture of Semillon that satisfies with or without food.
- The Sauvignon Blanc and Semillon fruit come from hillside sites - the Above the Pond Block and the New Field Block within our vineyard.
- 1000 12/pack cases annually

Cabernet Sauvignon

- Our aim is a balance of expressive fruit flavors with the natural elegance of lower alcohol and the complexities of our unique mountain site, which yields wines that are polished upon release yet age gracefully.
- The fruit that goes into the Cabernet Sauvignon is a blend of vineyard blocks from throughout the vineyard. Varying terrain, different clones, and different rootstocks produce complexity united in terroir; essentially a vintage snapshot in time of our dynamic, evolving vineyard.
- We have worked with Treuil Cooperage for well over two decades, using their French Oak Barrels sourced from the Tronçais Forest of Allier with a medium toast to enhance the complexity of the wine but not distract from the sense of place.
- 3500 12/pack cases annually

Terzetto

- This is a wine of elegance and finesse that fulfills our intentions; to reflect the style of wine that typifies Bordeaux varietals without any one dominating.
- Equal proportions Cabernet Sauvignon, Cabernet Franc and Merlot, co-fermented. The idea behind the Terzetto is to showcase the strength of the vineyard and to demonstrate our knowledge of farming the vineyard since 1974.
- The vineyard is strategically laid out in a way that we are able to ripen the three varietals, harvest them together and produce a co-fermented wine.
- The Cabernet Sauvignon fruit comes from a hillside block, while the Cabernet Franc comes from the center

of the vineyard and the Merlot comes from the coolest corner of the vineyard.

- German engineering in a glass ~ Prost!
- 800 6/pack cases annually

Account Fit/Buyer Fit

- Buyers looking for elegant, consistent, estate, single vineyard, organically farmed, family owned and operated, cooler climate/mountain fruit wines with great ageability will appreciate these wines.
- Accounts that feature old world wines, collectible cellar worthy wines, and are keen to explore the historic families of Napa Valley will be a fit for VEFE wines.