



giornata

2020 Gemellaia

Inspired by Italy - Crafted in California

GEMELLAIA: The history of growing Bordeaux varieties in Italy goes back for centuries, but it wasn't until the 1970's that anyone noticed internationally. The story of how Super-Tuscans evolved is that of legend, with entire books devoted to the subject. These Tuscan wines typically highlight a Bordeaux variety all by itself or blended with Sangiovese. Gemellaia is a barrel selection from our finest lots in the winery. Super-Tuscan inspired, it melds Sangiovese's acid and tannin structure with the soft, generous fruit of Merlot from two special vineyards.

TASTING NOTES: The nose has a distinct currant quality with a hint of capsicum framing cedar and brambly fruit. On the palate there is plum, more currant toasted seeds followed by powdered cocoa on the finish. This vintage is somewhat reminiscent of our 2011 bottling that has proven to be our most age worthy Gemellaia. We believe this wine will also reward patience in the cellar.

REGION: Central Coast **AVA:** Paso Robles

VINEYARDS:	FARMING:	SOILS:
Jim Black	Organic w/o certification	Light Clay Loam
Margarita	SIP Certified	Shale, Rocky Alluvium, Granitic and Volcanic
Luna Matta	Certified organic CCOF	Silty Clay Loam
Borrego	Sustainable	Clay Loam

VARIETIES: Merlot 54%, Sangiovese 46%

HARVEST DATES: 9.25.20 / 9.22.20 / 10.2.20 / 9.25.20

YEASTS: Native

FERMENTATION & ELEVAGE: Neutral oak barrels and puncheons

ALCOHOL: 14%

ANNUAL PRODUCTION: 121 Cases



Produced & Bottled by Giornata Wines

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