



giornata

2018 GEMELLAIA california

Composition - 35% Sangiovese, Luna Matta Vineyard
25% Merlot, Margarita Vineyard
20% Merlot, Jim Black Vineyard
20% Sangiovese, Creston Ridge Vineyard

Élevage - French Oak, 50% newish, Native Fermentation

Production - 180 Cases

Alcohol - 14.5%

Winemaker's notes

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. The Merlot undergoes lengthy extended macerations to refine tannins and then spends 22 months in oak for complete development.

Tasting notes

With Gemellaia, we draw from modern Italian wines for our inspiration, utilizing the highest percentage (roughly 50%) of new barriques in our lineup. The 2016 is classically structured to last, but already quite expressive with a nose of amaretto, black cherry, licorice, charred bell pepper, earth and light caramel. The palate is a seamlessly layered collection of black cherry, espresso, and sweet tobacco, hibiscus and violet.

