

NEWPORT VINEYARDS



GEMINI

Blend includes: Merlot, Landot Noir, Pinot Noir, Cabernet Franc

Winemaking:

NOTE: Reds fermented separately; treated separately, then blended before bottling.

Reds fermented in bins - unregulated temperature range: 65 -80 degrees (F) - 7 - 10 days.

Bottling:

Bottling April 2014

Production: 750ml, 375ml

PH: 3.43

Total Acidity: 7.8 grams/liter

Residual Sugar: .4

Alcohol: 12%

Our Vineyard:

Located just minutes north of Newport and situated on 60 acres of preserved farmland, Newport Vineyards is family-owned and operated and offers daily tours of the winery at 1 and 3pm. The coastal microclimate of Aquidneck Island, with its moderate temperatures and precipitation, is ideally suited to viticulture, resulting in an impressive array of award-winning locally-grown wines, all available for tasting.

Tasting Notes:

Spicy & rich; similar to Italian Chianti.

Food Pairings: Grilled seafood, tuna, salmon, roast turkey, spinach, mushrooms & feta.

- George Chelf, Head Winemaker since 1988

Newport Vineyards 909 E. Main Rd. (Rte. 138), Middletown, RI 02842
Tours Daily at 1 & 3 p.m. (Sat: Tours on the hour, 11-4) Tastings All Day
401-848-5161 / www.newportvineyards.com