



Emmolo

2021 SAUVIGNON BLANC

Scents: Newly ripened honeydew, white peach, blooming honeysuckle, wet stone and traces of savory scone

Flavors: Bright citrus, crisp acidity, zesty kumquat and a mouthwatering freshness on the finish

Style differentiator: The wine is not overly ripe – while also not herbaceous – featuring low alcohol and vibrant acidity

Showcasing an agricultural gem: Many of our grapes come from Suisun Valley, a little-known but exceptional wine region only 30 minutes southeast of Napa. Located within Solano County, Suisun Valley shares a similar maritime climate to Napa, with warm days and cool nights ideal for Sauvignon Blanc

Vineyard diversity: Sourcing from both Suisun and Napa Valleys enhances this wine's character – grapes from Suisun provide a smooth texture and mineral character, while fruit from Napa Valley lends bright citrus and acidity

Farming notes: We use vineyard techniques to ensure ideal sunlight during the growing season, which eliminates any herbaceous character while achieving a perfect level of ripeness

Suggested food pairings from winemaker Jenny Wagner: Salads, grilled fish or a family favorite – pea soup. Jenny also enjoys this wine on its own

“I’m going after a subtle wine that is more minerality-driven than fruit driven. In my view, with Sauvignon Blanc, less is more.”

- Jenny Wagner, owner and winemaker