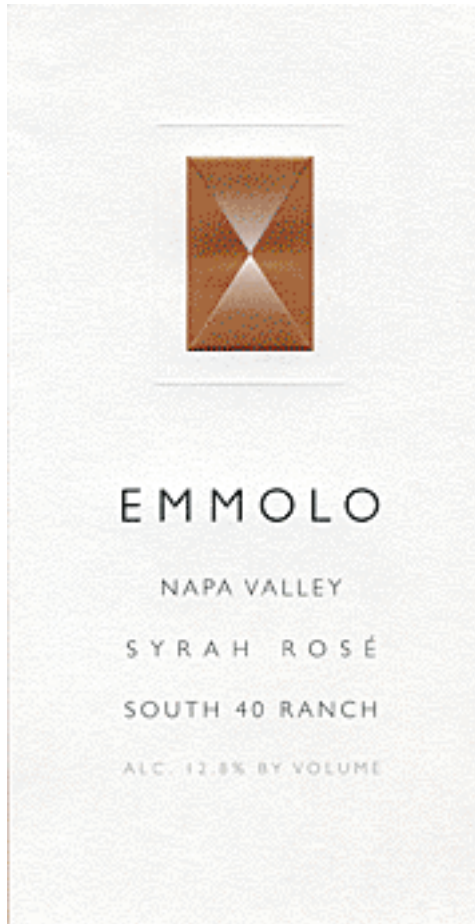


EMMOLO 2007 SYRAH ROSÉ

Just in time for the warm summer months. This delightful Rosé is impeccably clean and unpretentious. Crafted in a Provençal style that shows off fresh fruit and balanced acidity. Savory watermelon and raspberry dance on the palate. A hint of mineral follows through to a dry finish. A versatile food wine to share with family and friends.



Notes from the Vineyard - We consider ourselves fortunate to source the Syrah grapes from my father's historic vineyard. The property is situated along the Silverado Trail in Napa Valley and has become known to us, through the years, as our "South 40 Ranch".

During the 2007 growing season, we experienced low rainfall in the Winter and Spring months. We were anticipating an early harvest. To our surprise, we had a lengthy summer of mild temperatures. The Syrah grapes responded well and did not take on as much water as in previous years. We were elated by the quality of the small concentrated clusters that formed. Our yields were low and the integrity of the fruit was ideal throughout the growing season. We hand-picked the grapes for our Rose on September 16th.

In the Cellar - The inspiration for producing Rosé came during my honeymoon in the South France. I desired a style reminiscent of those I had experienced while touring; crisp and dry with charming fruit qualities. Our winemaker, Charlie Wagner, produced the Rosé in a delicate manner. After harvest, the grapes were delivered to the cellar and pressed immediately.

The juice was left for a short time on the skins allowing for a pink hue to emerge. The juice underwent cold fermentation at cool temperatures. We later fined and filtered the wine, resulting in a Rosé of remarkable balance and grace.