



Emmolo Bros. Nursery Co.
Box 75
RUTHERFORD (Hart County) CALIFORNIA
Grape Vines for Transplanting
Grafted Vines on Resistant St. George Root

TABLE GRAPES
Alameda, Olivette, Blanche, Dineen (golden), Red Malaga, Klamath (white), Thompson Seedling, Tokay, Muscat Alexandria (white), Mount Hamburg (black), Black Muscat, La Oreada, Lodiella, Penn. Olivette, & Verdelaine on St. George root, Ruby Fingers, Rose of Peru, Concord, Ribier.
Price: \$15.00 per 100, \$3.00 per dozen

JUICE GRAPES
Alicante Bouchet, Grand Noir, Zinfandel, Petit Syrah, Carignane, Barbera, Gamay, Blue Malvoine, Alicante, Goshen, White Traminer, Sultan.
Price: \$100 per 1000, \$12.50 per 100, less than 50 vines, 15c each.

JUICE AND TABLE GRAPES—RIBIER (black)
Price: \$100 per 1000, \$12.50 per 100, less than 50 vines, 15c each.

WHITE GRAPES—Golden Chasselas, Sweet Water, 1 per 100, \$2 per dozen.

RUPESTRIS ST. GEORGE (grafted)
Price: \$35 per 1000, \$4 per 100 to 300, for orders less than 100 \$c each vine.

Our stock is guaranteed to be selected stock and inspected by experts.
Prices F. O. B. Rutherford, Calif. No charges for packing.

Vineyard Nursery Stock
Nursery Can Be Inspected

EMMOLO BROS. NURSERY CO.
Grafted Vines on Resistant St. George Root
RESISTANT ROOTED VINES
VARIOUS VARIETIES ROOTED

PHONE: ST. HELENA 2-212 ST. 2, BOX 285
ST. HELENA, CALIF.

Emmolo carries on a family tradition dating back to 1923, when my great-grandfather Salvatore Emmolo immigrated from Italy to Rutherford. Buying property that remains in the family to this day, he built a winery and started a grapevine rootstock nursery. Managed for many years by my grandfather Frank Emmolo, the nursery became the leading supplier to Napa Valley vintners. My mother, Cheryl, launched Emmolo wines in 1994 — she didn't have any brothers and wanted to ensure that the family name lives on. Today, I'm honored to be continuing the family legacy with my fourth release of Emmolo Sauvignon Blanc and Merlot. Most of our grapes are still grown on family property, and my grandparents, Frank and Annie, still live in Rutherford — where they sit on their porch keeping an eye on the vines.

Production and Style

Merlot is a variety that requires hands-on manipulation in the vineyard — including crop thinning throughout the growing season — to make a rich, concentrated wine. My goal is to create a well-balanced Merlot with superbly rich fruit, soft tannins and dark color. I'm passionate about Merlot's potential, and nothing makes me happier than when people tell me that Emmolo helped them see Merlot in a new light.

Grapes for this wine are sourced from Oak Knoll, which includes two family vineyards, one of which my grandfather Frank Emmolo purchased in 1972. On an average summer day, Oak Knoll is about 7 degrees cooler than Rutherford, allowing for a longer "hang time" than in warmer areas, which means that we can push the grapes to full ripeness. Harvest came in mid to late-September, and the combination of cooler weather, crop thinning and gravelly light soil created ideal conditions for producing a rich, distinctive Merlot.



Emmolo 2014 Merlot Tasting Notes

A dark plum color, this wine opens with the lush scents of baking chocolate and fig, enhanced by notes of dried stone fruit, Christmas spice and wisps of Mesquite smoke. The palate is wonderfully rich and supple, driven by dark berry flavors. On the finish: a harmony of fresh earthiness and smoky notes rounded out with tannins that are leathery and smooth.

"I like the challenge of enticing people to try Merlot with a style that is not what they typically expect. My goal is to create a wonderfully rich, dark and well-balanced wine that can more than hold its own against Cabernet Sauvignon."

- Jenny Wagner / Winemaker