



Emmolo Bros. Nursery Co.
 RUTHERFORD (HARD COUNTY) CALIFORNIA
Grape Vines for Transplanting
 Grafted Vines on Resistant St. George Root

TABLE GRAPES
 Alameda, Olivette, Blanche, Dismar (golden), Red Malaga, Khandalar (white), Thompson Seedling, Tokay, Muscat Alexandria (white), Muscat Hamburg (black), Black Malaga (red), La Belle, Peas, Olivette, St. Valentine on St. George root, Ruby Fingers, Rose of Peru, Concord, Ribier.
 Price: \$15.00 per 100, \$3.00 per dozen.

JUICE GRAPES
 Alicante Bouschet, Grand Noir, Zinfandel, Petit Syrah, Carignane, Tiberian, Gamacha, Blue Malvoise, Alicante Coustou, White Famoso, Sultan.
 Price: \$100 per 1000, \$12.50 per 100, for less than 50 vines 12¢ each.

JUICE AND TABLE GRAPES—RIBIER (black)
 Price: \$100 per 1000, \$12.50 per 100, for less than 50 vines, 15¢ 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 \$5 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 DESTROYED

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

PHONE: ST. HELENA 2-212 ST. J. BOX 383
 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

I see great potential to create a singular expression of Sauvignon Blanc. My goal is to make the most of the climate, soil and growing conditions of Napa Valley to craft a distinct style of this varietal. I take inspiration from the idea that with Sauvignon Blanc, less is more. Not grassy or overly ripe, this wine offers up a range of delicate fruit flavors from citrus to melon with bright minerality, crispness and multiple dimensions.

The style and character of Emmolo starts in the vineyard. This vintage was sourced from two family vineyards—Emmolo Rutherford provides fresh citrus characteristics, while Emmolo Oak Knoll lends crisp minerality. The 2015 growing season was unusually warm in the late winter and early spring, resulting in an early bud break. Harvest – which ran from early to late August – was one of the earliest on record, and despite a lower yield, fruit quality was high. The grapes were lightly pressed and then fermented in stainless steel tanks. I aged the wine primarily in stainless steel, with a smaller portion in older French oak barrels to add depth and complexity while preserving the variety's character.



Emmolo 2015 Sauvignon Blanc Tasting Notes

With a pale gold hue, the 2015 vintage opens on the nose with the fresh, light scents of melon and white peach. A flintiness comes through on the palate—evoking the impression of a first summer rain—and an initial tartness carries throughout. Delicate flavors, along with the wine's minerality, build toward a lingering finish, crisp and dry and calling you back for another refreshing sip.

"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 / Winemaker