Emmolo carries on a family tradition dating back to 1923, when my great-grandfather Salvatore Emmolo immigrated from Italy to Rutherford, Napa Valley. Buying property that remains in the family, 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 doesn’t have any brothers and wanted to ensure that the family name lives on. I feel really fortunate that she passed the reins on to me. Grapes for my fifth vintage of Sauvignon Blanc 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. Much of this vintage was sourced from family vineyards in two micro-climates of Napa Valley. Our vineyards in Rutherford provide fresh citrus characteristics, while our Oak Knoll location lends crisp minerality. The 2016 growing season provided ideal conditions, with steady, mild temperatures throughout the summer and warm days as we got closer to harvest. We picked the fruit from mid-to-late August, achieving a healthy yield of high-quality fruit. 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.

2016 Emmolo Sauvignon Blanc Tasting Notes
A light straw color; the 2016 vintage features scents of melon and lavender, layered with soft notes of wet stone that call to mind a late-summer rain. Entry on the palate is light and then builds, with flavors that are just on the edge of ripeness, from peaches to bright citrus. A flinty character lingers throughout, and the finish trails off with a balance of fruit and acidity, leaving a crisp and refreshing final impression.

“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 & Winemaker

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