

Emmolo

2021 MERLOT | NAPA VALLEY



Nose: Cocktail cherries and sweet spice, with notes of savory bread, newly oiled leather and pronounced French oak.

Palate: Smooth upon entry, with a richness that builds. Flavors of cherry, spice and savory bread carry over from the nose, with lush plums and a hint of jerky. Dusty, powdery tannins lend softness. French oak character comes through on the nose, palate and lingering finish.

Style differentiator: Longer “hang time” pushes grapes to full ripeness. The result is a wonderfully rich, earthy, dark and well-balanced Merlot.

Farming notes: Sourced in Napa Valley. Techniques like crop thinning throughout the growing season allow for smaller yields resulting in a wine that’s more intensely concentrated.

Family history: Named after Jenny’s maternal side of the family. The Emmolos came to Napa Valley from Italy in 1923, later running a rootstock nursery that supplied many of the area’s growers. They have been farming as a livelihood ever since.

Suggested food pairings from winemaker Jenny Wagner: Mushroom risotto, grilled sausage, pork chops, ratatouille and eggplant parmesan.

“When a Merlot is good, it’s really good – and I’m passionate about bringing out the full potential of this varietal. Nothing makes me happier than when people tell me Emmolo helped them see Merlot in a new light.”

- Jenny Wagner, owner and winemaker