

# Emmolo

## 2022 MERLOT | NAPA VALLEY



**Nose:** Plum and dried cranberries with notes of a light smoke. A hint of sarsaparilla (the root in root beer) and vanilla add dimension.

**Palate:** Smooth and soft texture broadens, with flavors of sweet French oak, dried cranberry and ripe plum lingering on the finish.

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

**Farming:** Sourced from gravelly sites in Napa Valley’s Oak Knoll district. Techniques like crop thinning allow for smaller yields, creating a wine that’s more intensely concentrated.

**Family history:** Named after Jenny’s maternal side. 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 ever since.

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

*“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*