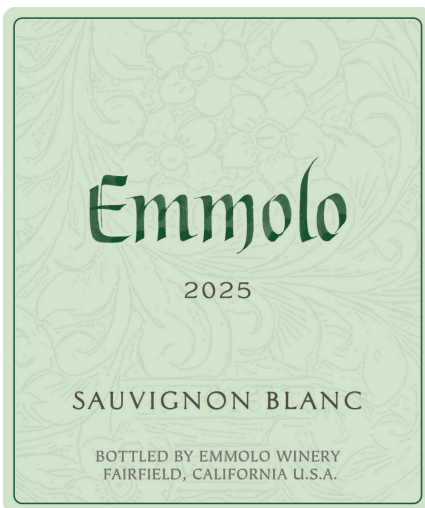


Emmolo

2025 SAUVIGNON BLANC

SOLANO COUNTY, LAKE COUNTY, NAPA COUNTY

Made by winemaker Jenny Wagner, Emmolo takes its name from her maternal side of the family. The Emmolos immigrated from Sicily to Napa Valley in 1923, building a winery and later starting a grapevine rootstock nursery. Run for many years by Jenny's grandfather Frank Emmolo, the nursery supplied many of the region's vintners. Jenny's mother, Cheryl, has no brothers, and in 1994 she launched Emmolo to continue the family name. Leading Emmolo for more than 15 years, Jenny has made her Sauvignon Blanc in the style she loves, with delicate fruit and bright freshness.



NOSE: Barely ripened white peach, with a dollop of honeysuckle, notes of honeydew and the character of steely wet pavement.

PALATE: Fresh and clean on entry. Flavors of tangerine and honeydew carried over from the nose. The finish offers subtle citrus – neither tart nor sweet – and a lasting freshness.

DIFFERENTIATOR: This wine is not overly ripe – while also not herbaceous – featuring a vibrant acidity with low alcohol.

VINEYARDS: Sourced from three California regions where Sauvignon Blanc thrives. More than half of the fruit comes from Suisun Valley (Solano County), an agricultural gem close to Napa. The rest comes from Lake County and Napa Valley.

FARMING NOTES: Vineyard techniques ensure optimal sunlight to eliminate any herbaceous character while achieving perfect ripeness.

SUGGESTED FOOD PAIRINGS: Salads, grilled fish or a family favorite – pea soup. Or sipped on its own.

"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 and winemaker

