



Emmolo

SPARKLING NO. 5

Scents: Vanilla wafer, lemon curd, Honey Crisp apple, honeysuckle and hint of jasmine

Flavors: Apple, wafer, citrus, and a zesty ocean breeze

Style differentiator: A prolonged en tirage gives this wine creaminess and depth. Extremely fine bubbles provide elegance

Aging: 40 months before disgorging

Vineyards: Monterey, Sonoma and Santa Barbara Counties. The extended growing season in these cooler coastal regions leads to wine of heightened complexity

Blend: 65% Chardonnay and 35% Pinot Noir. Being non-vintage allows us to build a desired character that is serious, yet light and fresh

Suggested food pairings from winemaker Jenny Wagner: Sushi, caviar, truffle popcorn or a charcuterie board

“My goal is to create an elegant wine with a richly developed character. Even though this is a California sparkling, I take inspiration from my favorite Champagnes.”

- Jenny Wagner, owner and winemaker