



# Emmolo

## SPARKLING NO. 6 | CALIFORNIA

**Nose:** Meyer lemon blossom, baked brioche, pear and a hint of green apple with vibrant minerality.

**Palate:** Fresh but complex. Satsuma citrus with echoes of pear. Opens round and creamy, then turns zesty with bright natural acidity carrying through to the finish.

**Style differentiator:** A prolonged en tirage for 41 months gives this wine creaminess and depth. Extremely fine bubbles provide elegance.

**Dosage:** 2021 Chardonnay from Monterey gives this wine some of its fresh character.

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

**Blend:** 60% Chardonnay and 40% 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:** Cheese puff with biscuit dough, smoked salmon tartine, popcorn or just enjoy on its own.

*“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*