

Emmolo

SPARKLING NO. 7 | CALIFORNIA



Nose: Pear tart, almond biscotti and white cherry, with delicate notes of caramel and crisp apple.

Palate: Bright and fresh, with flavors of barely ripened peach, a touch of citrus and hint of new leather. Fine, soft bubbles fill the mouth.

Style differentiator: A prolonged en tirage for 40 months gives this wine creaminess and depth. Extremely fine bubbles provide elegance.

Dosage: 2022 Mer Soleil SILVER unoaked Chardonnay from Monterey gives this wine some of its fresh character.

Vineyards: Monterey 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: 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