

# Emmolo

## SPARKLING NO. 9 | CALIFORNIA



**Nose:** A delicate mix of scents, with hints of pear, almond biscotti, dried apricot, vanilla bean, flower blossom and tangerine.

**Palate:** Fresh, lean entry, with flavors of apricot and kumquat that continue to the finish. Soft bubbles enhance this wine's freshness.

**Differentiator:** A prolonged en tirage for 38 months gives this wine creaminess and depth. Extremely fine bubbles provide elegance.

**Dosage:** 2024 Santa Lucia Highlands Pinot Noir. 100% stainless steel fermented.

**Vineyards:** Monterey and Santa Barbara Counties. The extended growing season in these cooler coastal regions leads to greater complexity.

**Blend:** 67% Chardonnay and 33% 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:** Lemon ricotta pasta, smoked salmon, 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*