

PLUMERAI EMMOLO

2015 SAUVIGNON BLANC



When it comes to farming and winemaking, my family has always believed in experimentation. I experienced this philosophy firsthand when I initially began working with the Caymus Cabernet team, which views experimentation as so important it's become a guiding principle.

May cut a new and clear path for Sauvignon Blanc

Continuing in this spirit has led me to develop a Sauvignon Blanc that may cut a new and clear path for this varietal. Free of the herbaceous character usually associated with early harvested Sauvignon Blanc, Emmolo Plumerai offers a veggie-free version – with thrilling, racy, fresh crispness and mineral-encased character.

The story of Plumerai starts with my dad's past experience growing table grapes. One variety, Perlette, whose clusters are naturally tight and dense (not unlike Sauvignon Blanc in this regard) underwent a laborious technique called “brushing,” by which a plastic brush was used to drop more than half the berries from each cluster, enabling them to hang loosely on the vine and see equal, sufficient sunlight throughout the growing season.

“Brushing” achieved strikingly favorable results

Experimenting in 2014 with Sauvignon Blanc, “brushing” achieved strikingly favorable results. Because they are uniformly ripe at harvest time, we can pick the berries for Plumerai earlier than usual – so they lack any herbaceous character and retain an unusually lively acidity.



This first vintage of Plumerai was successful, and although the wine is bottled, we decided not to release it (at least not yet). In 2015 we increased brushing to five acres and harvested the grapes at an even earlier stage of sugar development, at 21 brix. This 2015 is my first release of Plumerai.



The name “Plumerai” comes from the French word meaning “to pluck,” which I feel aptly describes the brushing process. Perhaps the most famous use of the word is in a popular French children’s song, “Alouette.”

TASTING NOTES: Light straw color, Plumerai Emmolo opens with appealing “wet stone” minerality and hints of clementine. A whiff of saltiness evokes a sea breeze off the northern California coast. Aromas of honeydew, baking bread and sweet petrol beget an intriguing nose. The palate builds with fine acidity, balanced by creamy roundness. The taste of clementine echoes through the palate. A long, refined, mouth-watering finish.

Jenny Wagner, Owner & winemaker

“ Practices in the vineyard are essential...”

It is commonly known that making wine requires the right soils, climate and growing conditions. But practices in the vineyard are essential to enhance quality, such as thinning of the crop. Brushing clusters is another method of crop thinning, yet this technique has yielded unexpected qualitative benefits. It’s really exciting to use a new approach to produce Sauvignon Blanc with such a distinct style. ”



More particulars about Plumerai Emmolo – a wine made for food



Brushing takes place in early May, just prior to the clusters’ bloom period. Each cluster requires 20 seconds of hand brushing using a small brush



The grapes are harvested at low sugar, meaning the wine has a lower alcohol and pH - yet there is no presence of the controversial herbaceous “pyrazine” character. We could not believe the results that brushing brought to us – a wine made for food!



The grapes are 100% Rutherford AVA - grown entirely from a vineyard owned by my grandparents Annie and Frank Emmolo, right in their backyard



All of the 2015 vintage is bottled in 1-liter bottles. It seems to me that a 1-liter bottle is a perfect serving size for four people at dinner

Emmolo back story - A history in Napa Valley dating back to the 1920’s

The Emmolo name comes from my mom’s side of the family, who originally immigrated to Napa Valley from Sicily in 1923, buying property and opening what became a leading rootstock nursery. My mom, Cheryl Emmolo, has no brothers and always dreamed of starting a wine label to keep the family name alive. She launched Emmolo in 1994 and turned the reins over to me in 2011. In addition to Plumerai Emmolo, I make another Napa Valley Sauvignon Blanc and a Merlot under the Emmolo label. Just like my Dad, Chuck – who founded Caymus Vineyards with his parents – my Mom has encouraged me to strike out in new directions, finding my own style and putting my own stamp on Emmolo wines.