

Emmolo

2020 Emmolo Sauvignon Blanc Tasting Notes

The color of golden silk, this wine offers scents of barely ripened nectarine and honeydew, layered with citrus blossom and a savory Meyer-lemon scone. A mineral character distinguishes the nose, which evokes the freshness of an early-morning mist. Entry is light and lean, then the palate brightens and expands as the flavor of juicy lemon emerges but never overpowers. Vibrant acidity carries through to the finish, which brings a refreshing crispness and the lingering impression of wet stone.



Sourcing from two great wine valleys

The style of Sauvignon Blanc that I seek to create is dry and fresh, with crisp fruit flavors and bright minerality. Realizing this vision starts with where we grow the grapes. Sauvignon Blanc thrives in warm, dry conditions, where the heat of the sun is tempered by a cool sea breeze. I feel incredibly fortunate to be farming many of the grapes for this wine in Napa Valley, where both sides of my family – the Emmolos and the Wagners – have long histories in grape growing and winemaking. Beginning with the 2019 vintage, I've also ventured into new territory, sourcing about 40 percent of the fruit from Suisun Valley, a small and exceptional wine region only a 30-minute drive southeast of Napa.

While less well-known than Napa Valley, Suisun Valley became an AVA in 1982, only one year later than its more famous neighbor. The area has been famed for many years for its delicious peaches, apricots and other fruit. Yet its grape growing and winemaking also have a long history, and we have felt immediately at home among families who have been living and working the land in Suisun for many generations.

“I'm guided by the idea that “less is more.” My goal is to make a wine that is not overly ripe – while also not herbaceous – featuring low alcohol and bright acidity.”

Owner and Winemaker

Emmolo

Producing a distinct style

The climate and soils of Suisun Valley are strikingly similar to Napa Valley's, providing ideal conditions for growing a range of varietals including Sauvignon Blanc. In addition to warm, dry weather, this varietal grows well in the clay loam soils that exist on both valley floors. We dry-farm in both Napa and Suisun, employing techniques such as crop thinning and management of the leaf canopy to allow an ideal amount of sunlight during the growing season.

Subtle differences between Napa and Suisun Valleys add intriguing layers to this wine. Suisun is slightly warmer, and we harvested the fruit there in mid-August of 2020, about 1-2 weeks earlier than in Napa Valley. Grapes from Suisun give this wine a soft, smooth texture and mineral character, while those from Napa lend more citrus qualities and bright acidity. Fruit from both areas makes this wine light and crisp, without any herbaceousness.



Continuing a long family history

Emmolo couldn't exist without those who came before me. The label is named after my maternal relatives, who arrived in Napa Valley from Sicily in 1923. For many years, the Emmolos ran a rootstock nursery, providing grapevines to many of the area's growers (including my Dad Chuck, who founded Caymus Vineyards with my grandparents in 1972). My mom, Cheryl Emmolo, has no brothers and always dreamed of starting a wine label to keep the family name alive. She passed the reins on to me in 2011. Both sides of my family have inspired me to put my own mark on Emmolo and continually try out new ideas, and I feel fortunate to continue on that path.

