

Emmolo

No. 3

*Méthode Traditionnelle
Sparkling Wine*

I've always loved sparkling wine. When I go to my Dad's for dinner, he'll often hand me a glass of bubbles to start – it makes even an ordinary day feel celebratory, so I was excited about making a sparkling wine under the Emmolo label.

My goal is to create a serious wine, sourced from cooler coastal regions, with a richly developed character. Even though this is a California sparkling, I took inspiration from my favorite Champagnes. Like all of our wines, producing this one starts in the vineyard. Several years ago, we harvested some of our first Pinot Noir grapes for this sparkling from a vineyard in Occidental, an old hippy town in Sonoma County that's only a few miles from the ocean. The area's climate is so cool that achieving optimal ripeness for still wine can be challenging, but it is excellent for sparkling.

We also harvest Chardonnay in the Santa Maria Valley, a farming community in Santa Barbara County. This vineyard – like the one in Occidental – was originally planted by my Dad, Chuck Wagner. For this reason, along with his love of both a great sparkling and a new project, he has taken an avid interest in the production of this wine. We continue to talk through many of the details together as we evolve our style and refine our approach.

BEHIND THE WINE: KEY DETAILS



62% Chardonnay and 38% Pinot Noir



Sourced from three coastal regions – 40% Sonoma, 39% Santa Barbara and 21% Monterey Counties



Fermented and aged in 68% stainless steel and 32% French oak



Aged en tirage for 41 months before disgorging



Dosage: a blend of 2017 unoaked Chardonnay from the Santa Maria Valley and the Santa Lucia Highlands, along with 2018 Chardonnay in barrel from those same two locations



I chose to make this blend from Chardonnay (62%) and Pinot Noir (38%). Being non-vintage affords me the opportunity to blend both older and younger wines to build a desired character. With this third bottling – labeled No. 3 – I feel we have found a clear direction with our style. This wine was fermented and aged in both stainless steel (68%) and French oak barrels (32%). We use a combination of neutral and new oak, so that oak is not dominant, but is discernible in scents of vanilla and an almond biscotti quality.

(continued)

We also choose a prolonged en tirage, aging this wine for 41 months before disgorging. This aging period has turned out to be a thrill in itself. Flavors of tasty, toasty yeast develop over that time, demonstrating the importance of the time-honored en tirage process. The dosage for this wine is a blend of 2017 Chardonnay from the Santa Maria Valley and the Santa Lucia Highlands, along with 2018 Chardonnay in barrel from those same two locations. The 2017 component was aged in stainless steel, while the 2018 was aged in barrel.

While each year I'm deepening my understanding of this wine, two major points have emerged: 1) which grapes produce the style that I am drawn to and 2) how we can create the style that I love. I realize that sparkling wine is an exciting world that I'm eager to continue exploring, as I can work with different vintages and aging techniques over time. Some of our vineyard sourcing, oak regimen and the blends themselves will differ on each future sparkling wine we release.

TASTING NOTES: Luminous with highlights of rose gold, this wine features bright scents of freshly ripened pear, apricot compote, wet stone and a breezy ocean mist. Hints of baked brioche mingle with luscious soft cheese, calling to mind one of our favorite local creameries. Entry is lean and vibrant, with the citrusy tartness of clementines. Tiny, weightless bubbles fill the mouth as the palate expands into a creamy texture. Both bright and soft, the finish brings flavors of honey crisp apple, a trace of cranberry and echoes of apricot along with mouthwatering acidity.



Jenny Meyer

Owner & winemaker