

# Emmolo No. 4 *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 – making even an ordinary day feel celebratory. 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.

Like each of our wines, this one starts in the vineyard. We source from cooler coastal regions that are ideally suited to growing both Chardonnay and Pinot Noir. A good portion of this blend comes from the Santa Lucia Highlands on California's central coast. This small, outstanding AVA is a true farming community with an untamed, rugged beauty. Bright morning sun and afternoon breezes off Monterey Bay create an extended growing season, which leads to wine of heightened complexity.

I love how the places where we grow the grapes for this wine have their own intriguing character. Several years ago, for example, we started harvesting some of our Pinot grapes 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 (which is harvested earlier).

I chose to make this blend 59% Chardonnay and 41% Pinot Noir. Being non-vintage allows me to blend both older and younger wines to build a desired character – one that is complex yet light and fresh. Labeled no. 4, our 4th bottling was fermented and aged in both stainless steel (30%) and French oak barrels (70%). 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.

We also choose a prolonged en tirage, aging this wine for 42 months before disgorging. The wait is well worth it, giving the wine creaminess, complexity and depth – balancing its bright California twist. The dosage is 2019 Pinot Noir from the Santa Lucia Highlands, aged in a combination of stainless steel and barrel. Some of our vineyard sourcing, oak regimen and the blends themselves will differ on each future sparkling wine we release – an ongoing evolution that brings rich rewards.



**TASTING NOTES:** A blush gold with warm copper highlights, this wine features bright scents of flower blossom, barely ripened white peach, kumquat and lemon/lime, with underlying notes of vanilla wafer, wet stone and a hint of new leather. Entry on the palate is soft, then expands as kumquat and white peach carry over from the nose, along with dried apricot, lime and the character of a passing ocean breeze. Extremely fine bubbles provide an elegant presence through to the finish, which trails off with fresh leather, lingering fruit and subtly vibrant acidity that calls you back for another sip.