

ROMI

selects

EMME WINES AMANDO EL SOL

Emme Wines, named for Rosalind Reynold's grandmother, strives to communicate the importance of sustainable agriculture, low intervention winemaking, and community. The wines, which shine a bright light on classic California varietals, are an ode to all the hands that were involved - from the growers and field workers to everyone at the winery, and ultimately to the hand that holds the glass. Rosalind pursued the project in 2018 while working as the assistant winemaker for Pax, and we're so excited to have the opportunity of bringing her wines to you.

VINTAGE: 2023

REGION: Redwood Valley, San Benito CA

VINEYARDS: Ricetti, Siletto

GRAPES: 60% Colombard,
40% Chardonnay

YEASTS: Indigenous

MACERATION: Direct press

FERMENTATION VESSEL: Stainless steel

AGING: Colombard - 6 months in steel
and concrete egg, Chardonnay - 6
months in neutral barrique

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: 30ppm

FARMING: Organic, dry farmed

ALCOHOL CONTENT: 11%

TOTAL PRODUCTION: 150 cases

VOLUME: 750mL

