

EMME WINES ENHORABUENA

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, Mendocino

VINEYARD: Ricetti
GRAPES: Carignan
YEASTS: Indigenous

MACERATION: Several hours

FERMENTATION VESSEL: Stainless steel AGING: 6 months in stainless steel and

neutral oak barrique

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: 20ppm

FARMING: Organic, dry farmed

ALCOHOL CONTENT: 11%

TOTAL PRODUCTION: 100 cases

VOLUME: 750mL

