S Q I Q G I'S EMME WINES PINK LEMONADE

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, of bringing her wines to you.

VINTAGE: 2022

REGION: Redwood Valley, Mendocino

VINEYARD: Ricetti

GRAPES: Zinfandel, Abouriou,

Colombard, Valdiguié, Carignan picked

one month apart
YEASTS: Indigenous

MACERATION: First pick Zin/Abouriou/ Colombard: partial crush with 5 day maceration. Second pick Valdiguié/ Carignan/more Colombard: minimal crush, partial carbonic, 6 day whole

cluster maceration

FERMENTATION VESSEL: Stainless steel AGING: 5-6 months in neutral barrique CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None

FARMING: Organic, dry farmed

ALCOHOL CONTENT: 11%

TOTAL PRODUCTION: 260 cases

