

EMME WINES THE SUN EGG

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: Russian River Valley

VINEYARD: Nakai
GRAPES: Muscat Vert
YEASTS: Indigenous

MACERATION: Direct press

FERMENTATION VESSEL: Stainless steel

AGING: Neutral oak barrique and

concrete egg for 6 months

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: 15ppm

FARMING: Organic, dry farmed

ALCOHOL CONTENT: 11%

TOTAL PRODUCTION: 120 cases

VOLUME: 750mL

