**emanuel tres wines**

**2014 emanuel tres "reserva"**

2014 was a great year for making a "reserva" style grenache blanc blend. the grapes were grown at Camp 4 vineyards in santa ynez valley and fermented in stainless steel using native yeast fermentation before extended aging and lees contact in neutral French oak barrels before bottling.

high acid and low ph provided a crisp structure with potential for aging both in barrel and bottle.

2014 emanuel tres-reserva-santa ynez valley is a blend of grenache blanc, viognier with a small addition of sauvignon for aromatics and structure. the end result is a rich and creamy texture with a slight oak component and generous mouthfeel. hints of apple skin, vanilla bean and minerals are predominant in the nose with dried tea leaves, spicy tobacco and melon with crisp acidity on the palate.

this wine is a natural for mussels, sushi, and grilled chicken.

200 cases produced.

