

emanuel tres wines

emanuel tres “Sant Jordi” is our new wine made from a blend of equal parts samso and garnacha (better known in the States as carignane and grenache). This wine is based on the idea that great wines can be drunk young and fresh to provide a sense of varietal, site, vintage and appellation.

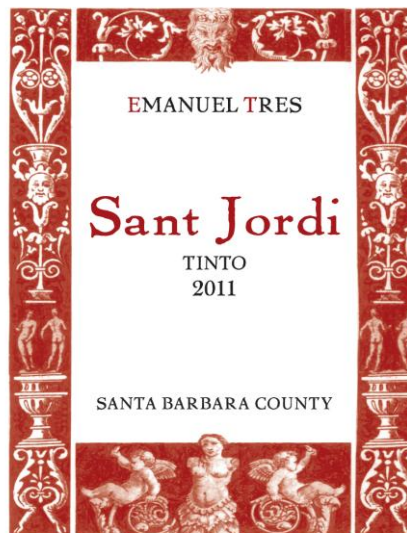
The grapes for this wine were fermented with indigenous yeasts in temperature controlled stainless steel tanks before allowing the wine to finish secondary fermentation in neutral French oak barrels.

“Sant Jordi” (the patron saint of Catalonia) is made to accompany great foods while capturing the freshness and vitality of the vineyards.

2011 Sant Jordi

2011 emanuel tres “Sant Jordi” is a blend of Garnacha from Santa Barbara Highlands Vineyard in the Cuyama Valley of Eastern Santa Barbara County, and Samso (Carinyena in Catalan, carignane in France) grown at Camp 4 Vineyard in the Santa Ynez Valley. The two wines compliment each other on both the palate and the boquet, the Samso with it’s earthy backbone and the Garnacha with it’s floral, strawberry and tealeaf character.

Sant Jordi is perfect for summer BBQ, roasted vegetables and cheese.



BLEND: 50% garnacha 50% samso
PRODUCTION: 200 cases