

Ménage à Trois



Rosé | 2010

Varietal Information:

Merlot
Syrah
Gewurztraminer

Alcohol: 13.15%

T.A.: 0.72g/100ml

pH: 3.15

RS: 1.35g/100ml

Wine Attitude

We don't advocate the abandonment of the traditional values. But some of us like alternatives. Some of us need to push the envelope while thinking outside the cutting edge of the box. We don't look askance at those of you who are happy with just one variety in your wines. And we would never snicker or make snide remarks about those of you who are satisfied with two varieties in your blend. We just feel that three is better than one or two. Ménage à Trois examines what happens when you put three attractive, single, young grapes in one exquisite bottle.

Vineyard & Winemaking

This 2010 Rosé is a madcap blend of Merlot, Syrah and Gewürztraminer. The two red grape varietals received a 24-hour cold soak on the skins to give the wine its suggestive pinkness and luscious body. The Gewürztraminer was cold fermented to preserve the exotic spice and naked fruit. No malolactic fermentation here -- just fruity, mouthwatering, crisp acidity.

Tasting Notes

Our 2010 Ménage à Trois Rose is the epitome of a good rosé. No pretension, no pretense. Just a fruit-laden roller coaster ride of raspberries, strawberries, lychee nuts and flowers with a silky smooth finish. A medium weighted palate with an cocktail of citrus and tropical flavors.