

Ménage à Trois

2009 White

Varital Information

46% Chardonnay

18% Muscat Alexandria

26% Chenin Blanc

Alcohol: 13.6%

TA: 0.66 g/100ml

pH: 3.33

RS: 1.20 g/100ml



Wine Attitude

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. It's fun; it's exciting; it's legal in most states.

Vineyard & Winemaking

The 2009 Ménage à Trois white marries Chardonnay, Muscat and Chenin Blanc. Each variety is individually harvested, gently crushed and coldfermented in small stainless steel tanks to preserve freshness and character and retain the juicy fruit aromas. The Chardonnay is rich and firm. The Muscat is wild and exotic. The Chenin is soft and supportive. Together they make the perfect threesome.

Tasting Notes

The 2009 Ménage à Trois white is a trip to the islands without the worry of sunburn or bugs. It's undeniably fruity and unabashedly easy. It's meant to be quaffed, not analyzed. The White blend brings together citrus and tropical fruit flavors with crisp acidity. Dare we say it's refreshing? With food or without, alone or with two companions, this is one of the most exhilarating experiences imaginable.