



MOSCATO SWEET WHITE BLEND

the sweet collection

VARIETAL INFORMATION

Moscato - Sweet White Blend

WINE ATTITUDE

We've been known to do our fair share of sweet-talking here at Ménage à Trois, but this time we're doing more than just talking. To satisfy our sweet tooth, we imagined a decadent white blend bursting with beautiful aromas, rich flavors and brightness, and Ménage à Trois Moscato sweet white blend was born.

VINEYARD AND WINEMAKING

Our winemakers are sweet on Moscato—a varietal prized for its exquisite tropical fruit flavors, hints of honeyed citrus and pretty rose notes. They sourced the best grapes grown in the warm California sun to serve as the foundation for this wine. To the Moscato, they add a touch of French Colombard for zesty acidity and Chenin Blanc to round out the flavor profile. To preserve the wine's character and intensity our winemaker's use gentle grape processing techniques and a cold fermentation at 50° F to maintain the rich, sweet flavors and aromas. Additionally, 100% non-malolactic fermentation maintains crisp acidity to perfectly complement the wine's extravagant flavors. To enhance the overall wine experience, we elevated the carbonation for a uniquely enjoyable, semi-sparkling mouthfeel.

TASTING NOTES

Ménage à Trois Moscato Sweet White Blend wraps you up in sweet splendor. A fragrance of orange zest and honeysuckle lead to decadent flavors of ripe summer peaches and bright pineapple drenched in honey and orange blossoms. On the palate, the richness is lifted with delicate carbonation and a lively finish. A life of luxury is just a sip away.

ABV: 9.5%

TA: 0.66 g/100ml

pH: 3.25

RS: 7.8 g/100ml



