Ménage à Trois

2020 GOLD CHARDONNAY

Varietal Information

97% Chardonnay, 3% Verdelho

Wine Attitude

Here at Ménage à Trois, we believe you can never be too rich, and neither can your wine. So we embarked on a mission to create the richest most indulgent Chardonnay to come out of the golden state— a Chardonnay so decadent and luxurious that it's bound to start a new gold rush in California. Though we're tempted to lock it all up for ourselves, we believe in sharing the wealth, which is why we couldn't be more excited to introduce Ménage à Trois Gold, a wine that sets the new standard for Chardonnay—the gold standard.

Vineyard and Winemaking

Not to boast, but when it comes to crafting indulgent, luxurious Chardonnay, everything our winemakers touch turns to Gold. They started with exceptional grapes from premier vineyards in California. Viognier and a touch of Verdelho are added to the blend, making Gold even more lavish. To enhance the sweet, spicy character of the wine, grapes are first fermented with French and American oak, and then undergo malolactic fermentation for a lush, creamy mouthfeel. The wine is aged sur lie, emphasizing the round, supple texture of the wine.

Tasting Notes

Indulge in the extravagant pleasures of Ménage à Trois Gold—an opulent Chardonnay blend like nothing you've ever experienced. Every glass offers an abundance of riches, from the wine's brilliant gold color and luscious aromas to its deep, layered flavors and full, round mouthfeel. An irresistible fragrance of crème brulée, honeyed pineapple, and exotic floral notes rises from the glass, hinting at delights to come. On the palate, a wealth of ripe tropical fruit flavors meld with luxurious French vanilla and hints of sweet spice before culminating in a smooth, buttery finish. Brimming with beautifully integrated flavors and a sumptuous, seamlessly creamy texture, Gold is decadent indeed. So go ahead spoil yourself—you're worth it.

ALCOHOL: 13.80%
TA: 0.52 g/100ml
PH: 3.47
RS: 0.67 g/100ml

MenageaTroisWines.com