

Ménage à Trois

2007 White

WINE INFORMATION

Varieties: Chardonnay,
Muscat, Chenin Blanc
Alcohol: 13.5%
T.A.: .60g/100ml
pH: 3.37
Release Date: May 2008



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 2007 *Ménage à Trois* white marries Chardonnay, Muscat and Chenin Blanc. Each variety is individually harvested, gently crushed and cold-fermented 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.

WINEMAKER NOTES

The 2006 *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. 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.