

Ménage à Trois

FACT SHEET

WINE INFORMATION

2008 Rosé

Composition: Merlot, Syrah and Gewürztraminer

Alcohol: 13.5%

T.A.: .67/100ml

pH: 3.25

Release Date: May 2009



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.

VINEYARDS & WINEMAKING

This 2008 is a madcap blend of Merlot, Syrah and Gewürztraminer. The two red grapes received as 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 crisp acidity.

TASTING NOTES

Good rosé is like a carnival in your mouth—and not one of your low rent carnivals. We're talking about your really classy, country fair kind of carnival. Our 2008 Ménage à Trois 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.