



Ménage à Trois

GOLD

VINTAGE 2015

VARIETAL INFORMATION

Chardonnay
Viognier
Verdelho

WINE ATTITUDE

Here at Ménéage 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 Ménéage 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's Lodi-Delta, Central Coast, Napa and Mendocino appellations, Regions known for producing grapes with rich flavors and aromas. 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 Ménéage 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 brûlée, 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: 14.6%

TA: 0.59 g/100ml

pH: 3.44

RS: 0.68 g/100ml

Have you tried it?



MenageaTroisWines.com

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