



WINE INFORMATION

Composition: Zinfandel,
Merlot & Cabernet Sauvignon

Oak Aging: French and
American

Alcohol: 13.2%

T.A.: .61/100ml

pH: 3.51

Residual Sugar: 1.3g/100ml

Release Date: August 2006

Ménéage à Trois 2005 Red



WINE ATTITUDE

Sure, we could have settled for your good old-fashioned double entendre. You know, a not-so-subtle quip accompanied by a sly wink of the eye and a secret titter. But why stop at double when there was a triple entendre just waiting to be had? Ménéage à Trois examines what happens when you put three attractive, single, young grapes in one exquisite bottle.



VINEYARD & WINEMAKING

Ménéage à Trois red brings together three strange bedfellows: Zinfandel, Merlot and Cabernet Sauvignon. To add complexity and retain character, each variety was fermented separately, then blended together prior to bottling. On top we've got Zinfandel, a saucy tease that brings blackberry and raspberry jam to the relationship. Merlot, with its generous mouth feel and red fruits, fits perfectly in the middle. The rich flavors and firm tannins of Cabernet Sauvignon make it the ideal candidate for the bottom layer of the trio.



WINEMAKER NOTES

Our 2005 Ménéage à Trois exposes the fresh, ripe, jam like fruit that is the calling card of California wine. Forward, silky and soft, this delicious dalliance makes the perfect accompaniment for grilled meats or chicken.

