

NEW



Ménage à Trois

LIMELIGHT

PINOT GRIGIO



VINTAGE 2019

VARIETAL INFORMATION

77% Pinot Grigio, 11% Riesling, 8% French Columbard,
2% Muscat, 2% Chenin Blanc

WINE ATTITUDE

Some white wines are quiet and shy, with flavors that whisper modestly from the glass, happily playing a supporting role. While we love subtlety, when our glass is empty we want a wine that craves the spotlight, a wine that was born to steal the show: introducing Ménage à Trois Limelight.

VINEYARD AND WINEMAKING

Our winemakers wanted to create a dazzling white wine that loves to be the center of attention, so they held a casting call to look for the varietals that would deliver an electrifying performance. They traveled up and down California to appellations known to produce grapes with real star quality. They cast bright Pinot Grigio as the star, and fleshed out the ensemble with lusty French Columbard, alluring Muscat, sweet Riesling and crisp Chenin Blanc. Grapes were cold-fermented at 500F using 100% non-malolactic technique.

TASTING NOTES

Ménage à Trois Limelight shines a spotlight on refreshing citrus flavors in the most dazzling way. Limelight is a new star with sexy orange blossom aromas that lead to zesty key lime and mouth-watering Granny Smith apple flavors that make you pucker up. A touch of honeysuckle sweetness and minerality balance the pronounced citrus notes before the curtains drop with a refreshingly crisp finish. We promise you'll be feeling star-struck after just one sip.

ALCOHOL: 13.2%

TA: 0.58 g/100ml

PH: 3.38

RS: 0.6 g/100ml

Have you tried it?



MenageTroisWines.com

©2020 Ménage à Trois Winery, St. Helena, CA