Menage a Trois
Folie a Deux - Menage a Trois Folie a Deux is a boutique winery of Napa Valley producing low volume high quality red wines since 1981. And It has always been the passion of Folie a Deux to craft wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," Folie a Deux wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. And Folie a Deux also produces a range of wines called "Menage a Trois" There are 3 main wines in the range of "Menage a Trois". Which are the California Red the California White and Rose. 1. Menage a Trois - California 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? Menage a Trois examines what happens when you put three attractive, single, young grapes in one exquisite bottle. Vineyard & Winemaking Menage a 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. Varietal Information: 46% Zinfandel, 31% Merlot, 23% Cabernet Sauvignon 2. Menage a Trois - California White 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. Menage a 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 2009 Menage a Trois white marries Chardonnay, Muscat and Chenin Blanc. Each variety is individually harvested, gently crushed and coldfermented 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. Varietal Information: 46% Chardonnay, 18% Muscat Alexandria, 26% Chenin Blanc 3. Menage a Trois - California Rose 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. Menage a Trois examines what happens when you put three attractive, single, young grapes in one exquisite bottle. Vineyard & Winemaking This 2009 is a madcap blend of Merlot, Syrah and Gewurztraminer. The two red grapes received as 24-hour cold soak on the skins to give the wine its suggestive pinkness and luscious body. The Gewurztraminer was cold fermented to preserve the exotic spice and naked fruit. No malolactic fermentation here-just crisp acidity. Good rose 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 2009 Menage a Trois is the epitome of a good rose. No pretension, no pretense. Just a fruit-laden roller coaster ride of raspberries, strawberries, lychee nuts and flowers with a silky smooth finish. Varietal Information: 44% Merlot, 30% Syrah, 26% Gewurztraminer