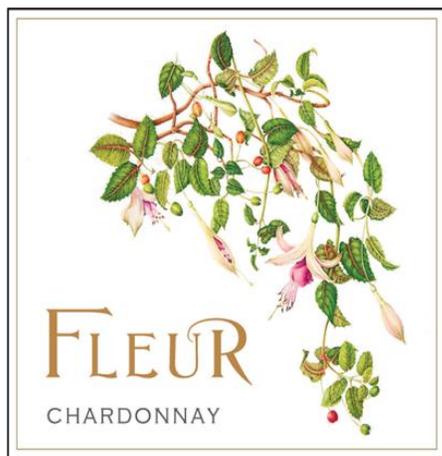


# the wine trust

HERITAGE • TRADITION • CRAFT



## Fleur de California Background

**Producing Winery:** Carneros Wine Company

**Owner:** Francis and Kathy Mahoney

**Country:** United States / California / Carneros

**Founded:** 1972 (winery), 1987 (brand)

**Annual Production:** 20,000cs

**Description:** Fleur de California is the best known brand of Carneros Wine Company. CWC owners Francis and Kathy Mahoney are trailblazers who have been critical in the development of Carneros as a source of world class Burgundian-style wines. Noted winemaker Ken Foster uses both estate and sourced grapes to create a line of accessible wines showcasing exuberant fresh fruit flavors and nuance.

## Wine Notes – 2020 Fleur de California Carneros Select Chardonnay

Carneros Wine Company was founded in 1972 by trailblazing couple Francis and Kathy Mahoney in a cool, windswept corner of Napa and Sonoma. As Carneros winemaking pioneers, they have helped shape its emergence as source of world class Burgundian-style wines. Fleur de California was originally introduced in 1987. In the intervening years, guided by noted winemaker Ken Foster, the product line has expanded and now includes more estate grapes. This 28<sup>th</sup> Chardonnay vintage is a blend of grapes from three Carneros vineyards. The grapes are whole-cluster pressed with the juice then fermented in barrel with extended yeast contact to add texture and subtle toast notes and finally aged in the same neutral oak. The resulting wine features citrus, pear and Granny Smith apple aromas, light acidity and a creamy, stone fruit-inflected finish that is accented with a hint of sur-lies character.

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Carneros AVA – three distinct vineyards
<b>Production Volume:</b>	830 cases
<b>Vineyard Characteristics:</b>	Varied by site. Primarily clay loam, gravelly loam and shale
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, whole-cluster pressed, including from Estate vineyard Cold fermentation in oak barrels, 6 months aging in French oak barrels Prolonged yeast contact in barrel and lees stirring (batonnage) to add texture and subtle creaminess
<b>Alcohol / Volume:</b>	13.8%
<b>Acidity:</b>	6.2 g/L
<b>Average Brix:</b>	23.6