





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 – 2019 Fleur de California Carneros Select Pinot Noir

Carneros Wine Company was founded in 1972 by trailblazing couple Francis and Kathy Mahoney in a modest winery nestled in a cool, windswept corner of Napa and Sonoma. Having moved to Carneros well before it was considered a fine wine region they have helped shape its emergence as source of world class Burgundian-style wines. Fleur de California, their best-known brand, was introduced in 1987 as an approachable Pinot Noir brand for the wine trade. In the intervening years, under the practiced eye of experienced winemaker Ken Foster, the winery has broadened the product line to include a number of additional varietals and has included a greater proportion of estate grapes in many of the bottlings. This Pinot Noir (the 33rd vintage) is a blend of clones from various Carneros vineyards. It was aged primarily in neutral oak to enhance palate structure and length without overwhelming the bright red fruit notes and aromas of Bing cherry, raspberry and earth tones. This well balanced beauty combines these ripe fruit notes with a layer of acidity and defined structure.

Technical Specifications

Varietal Composition: 100% Pinot Noir

Vineyard Region: Carneros AVA – vineyard sites including Estate, Mahoney and

Las Brisas

Production Volume: 2.900 cases

Vineyard Characteristics: Varied by site. Primarily clay loam, gravelly loam and shale Wine-Making / Vinification:

Hand-harvested destemmed grapes, up to eight different

clones

Mostly fermented in 10-15 ton lots, closed top tanks. 7-11 days

on skins, malolactic fermentation in barrel

11 month aging in oak barrels (80% neutral (largely 3-6

year)/20% new)

Alcohol / Volume: 13.8% **Acidity:** 5.8g/L