

the wine trust

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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 – 2018 Fleur de California North Coast Petite Sirah

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 Petite Sirah comes from the Suisan Valley AVA, just east of southern Napa. While Petite Sirah can often be a dark, tannic wine, FdC's Petite Syrah is a versatile, rich wine with dark berry notes over hints of oak and black pepper.



90 Points - deep-colored and powerfully fruity wine [is] well-balanced despite plenty of fine-grained tannins and a full body. Blackberries, blueberries and cocoa flood the palate and linger.

Technical Specifications

Varietal Composition:

100% Petite Sirah

Vineyard Region:

Suisan AVA - east of southern Napa Valley, bordered by Vaca Mountains to the east and Howell Mountain to the west

Production Volume:

825 cases

Vineyard Characteristics:

Sedimentary rock, sandstone and shale soils

Wine-Making / Vinification:

Machine-harvested grapes from Suisan Valley

Primary fermentation at cool temperatures in stainless steel tanks, short time on skins for softer, fruit-driven style, transferred to barrel to undergo malolactic fermentation

Aged 20 months in 80% used/20% new French oak barrels

Alcohol / Volume:

13.8%

Acidity:

5.3g/L