



FLEUR *de* California

2007 Fleur de California Carneros Pinot Noir

2007 Vintage Highlights

The 2007 harvest in Carneros began early, stalled mid-way through due to cool weather, and finished in late October. A mild winter with below average rainfall, coupled with a dry spring, led to an early bud break. Harvest started earlier than normal, around August 22 and then with the arrival of cooler weather, the harvest stretched out through late October. The cool spell in the summer gave the fruit additional time to mature which helped to yield more structured and balanced wines.

Wine Description

Fleur de California is our bright, fresh, charming, and flavorful Pinot Noir from Carneros. The brilliant ruby color sets the stage for aromas of pomegranate and bright red fruit, with hints of white pepper and spice. While dominated by effusive fruit flavors, the wine is well-balanced with a mouthful of ripe berries and a harmonious combination of acidity and structure. This Pinot is very food-friendly and may be served cool alongside an appetizer of pate' or smoked salmon, with grilled Portobello mushrooms, or your favorite lighter grilled fare.

Blend: 100% Pinot Noir grown exclusively
in the Carneros Appellation of Napa
& Sonoma Valleys

Fruit at Harvest:

Picking Dates: Sept. 6th - Oct. 10th, 2007

Brix (average): 26.1°

T.A.: 6.75 g/L

pH: 3.52

Fermented at: 80° - 90° F

Oak Aging:

9 months in 60 gal. neutral French oak

Finished Wine:

Alcohol: 14.38%

T.A. 0.6 g/L

pH: 3.65

Residual Sugar: Dry

