

FLEUR *de* California



Fleur de California wines showcase exuberant fresh fruit flavors, highlighting the unique qualities of our vineyards. The style of our wines is crafted on the vine, with picking decisions based on the interplay between fruit flavors and acidity. The resulting wines display texture, balance, and true varietal character. With restrained use of oak and moderate alcohol levels, these wines are made to grace any table.

2020 FLEUR DE CALIFORNIA SONOMA COAST PINOT NOIR ROSÉ

This vintage marks 17 years of making Pinot Noir Rosé at Fleur de California, but is the first vintage to carry the Sonoma Coast appellation. Our Rosé is made from grapes picked and pressed early in the season, rather than by saignée, the process of draining juice from red fermenters. Primarily a blend of Pommard and Dijon 828 clones of Pinot Noir, the grapes were hand picked, whole-cluster pressed without skin contact, and fermented cold in stainless steel. The wine was aged on the yeast lees in a combination of stainless tank and neutral barrels for four months. The resulting wine is dry and crisp, with lingering citrus, strawberry and watermelon flavors, and pairs with a wide array of foods from lobster rolls to Thai curries and everything in between!

APPELLATION:	Sonoma Coast
VINEYARDS:	Leras, Las Brisas
HARVEST DATES:	August 25-26 2020
AVERAGE BRIX:	22.4
BARREL AGING:	4 months in stainless and neutral barrels
ALCOHOL:	13%
PH/TA:	3.45/6.4g/L
CASES PRODUCED:	962
CLOSURE:	Screwcap
UPC CODE:	0 20872 01101 0
SUGGESTED RETAIL:	\$19.00

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