

We cordially invite you to participate in a remarkable journey; the artful blending of distinguished Sonoma and Napa county wines. Fleur de Lys captures the senses as Viognier and Chardonnay intertwine with elegance and sophistication.

1221 FLEUR DE LYS

TECH NOTES:

Alcohol:	14.43%
Titrateable Acidity	0.625 g/100mL
pH:	3.51
Residual Sugar:	0.23%
Malic Acid:	1225 ppm
Limited Release	#1

The grapes for the 1221 Fleur de Lys were picked mid-late September, from some of the most sought-after vineyards in Napa and Sonoma counties. The Viognier portion of the blend came from two unique vineyards close to the banks of the Russian River. The fog wanders up the river from the ocean, keeping the grapes cool in the summer. This cooling effect delays the harvest giving the flavors and aromas time to fully mature. The result is some of the most intense aromatics a white wine can contain. The Chardonnay portion of the blend came from the Carneros region in Napa and the Napa Valley floor. This regional combination provides the sweet fruit and fantastic structure.

The taste profiles of the 1221 Fleur de Lys includes luscious ripe fruit flavors, a lively acidity and a harmonic finish that is intricate and refined. Full-bodied and rich in texture, Fleur de Lys will pair exceedingly well with a variety of dining selections. From a light luncheon to a swanky upscale dinner party, surprise your special guests with this unusual, refreshing offering that is 1221.

