



Fleur Bleu

2023 CHARDONNAY

winemaker notes

This 2023 Chardonnay is from the same sustainably grown vineyard we have contracted with for the last eight years. Our partnership with the grower and its vines is truly rewarding. This Chardonnay offers fragrant aromatics of daffodil, acacia, lime, lemon, apple and pear. Dry, grassy hay characters and light oak appear in the nose. This Californian Chardonnay is buttery, luscious and full in the mouth. It is round but compact in the mid-palate with oakiness in the finish.

Appellation: Lodi

Varietals: 100% Chardonnay

Alc: 13.2%

Released: August 2024



profile

Nose: Daffodil | Acacia | Lime | Lemon | Apple | Pear | Dry grass | Hay | Oak

Mouth: Buttery | Luscious | Full | Round | Oaky



Serve: Chilled

Aging: 2 - 3 years

Pairs well with: Grilled fish | Ceviche | Rice dishes | Provolone | Gorgonzola | Brie

Similar to: Celestial Chardonnay and Sun Fish Chardonnay

Fun fact: Dijon 76 and 95 are not measurements of the strength of mustard. They are the names of some of the most famous clones of Chardonnay.

About the Brand

In the early evening, when the shadows fall across the vineyards, one can often spot a perfect flower that in the daylight hour is bright of hue, but in the magic of dusk becomes "Fleur Bleu."



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awards
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6
servings

15m
prep

20m
cook time

try with
dry whites

Curried Mushroom and Spinach Quesadillas

Ingredients

2 tablespoons olive oil
2 large shallots, chopped (about 1/3 cup)
3 cloves garlic, minced
2 teaspoons McCormick Gourmet™ Organic Hot Madras Curry Powder
8 ounces assorted wild mushrooms, such as shiitake, oyster and cremini, sliced
3 medium tomatoes, chopped (about 1 1/2 cups)
4 flour tortillas, 8 inch
4 slices light Havarti cheese
2 cups loosely packed baby spinach leaves
1/2 cup reduced fat plain Greek-style yogurt

Directions

Heat oil in large nonstick skillet on medium heat. Add shallots and garlic; cook and stir 3 minutes or until tender. Add curry powder; cook and stir 30 seconds or until fragrant. Add mushrooms; cook and stir 5 minutes or until tender. Add tomato; cook and stir 1 minute. Transfer mushroom mixture to bowl. Wipe skillet clean.

To assemble quesadillas, place 2 tortillas on work surface. Divide mushroom mixture, cheese slices and spinach evenly between tortillas. Top with remaining tortillas.

Brush skillet with oil. Heat on medium heat. Cook 1 quesadilla at a time for 2 to 3 minutes per side or until cheese is melted and tortilla is lightly browned. Cut each into 6 wedges. Serve with yogurt or sour cream.