



Fleur Bleu

2023 CABERNET SAUVIGNON

winemaker notes

Our Fleur Bleu 2023 Cabernet Sauvignon was produced from a sustainably grown vineyard in eastern Lodi. This young wine displays dark fruit like blueberry, black currant and blackberry. Later, flavors of caramel, coffee, tobacco and cacao coat the finish. The rich oak helps to bond and reveal aromas of the terroir. The wine has a nice, tight and compact mouthfeel. There is acidity in the finish which is a good gauge of balance and longevity. The young tannins will soften over time. Enjoy it now after decanting for thirty minutes before service or cellar for a few years.

Appellation: Lodi

Varietals: 100% Cabernet Sauvignon

Alc: 14.2%

Released: August 2024



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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Nose: Blueberry | Black currant | Blackberry | Caramel | Coffee | Tobacco | Cacao

Mouth: Oak | Compact mouthfeel | Acidity | Young tannins



Serve: Room temp

Aging: 4 years

Pairs well with: Roast chicken | Pasta Bolognese | Egg bites | Stuffed mushrooms | Havarti | Provolone

Similar to: Above Cabernet Sauvignon and Credia Red Wine

Fun fact: Cab is the king of red grapes, making its way into Bordeaux blends, Meritage blends, Super Tuscans and CSMs (Cabernet Syrah Merlots).



4
servings

15m
prep

25m
cook time

try with
dry reds

Chicken Fajita Pasta

Ingredients

2 boneless skinless chicken thighs, (about 3/4 pound)
1/2 package McCormick® Original Taco Seasoning Mix
Avocado oil
2 large bell peppers sliced into thin strips
1/2 medium white onion, sliced into thin strips
2 cloves fresh garlic, minced
3 tablespoons butter
2/3 cups heavy cream
1/4 cup freshly grated Parmigiano Reggiano cheese, plus more to garnish
McCormick Sea Salt Grinder, 2.12 oz, to taste
McCormick Black Pepper Grinder, 1 oz, to taste
1/2 pound linguine pasta
2 tablespoons finely chopped fresh cilantro

Directions

To Prepare the Fajitas: Pat chicken thighs dry and season on both sides with half of the Taco Seasoning.

Heat about 2 tablespoons avocado oil in 12-inch skillet on medium-high heat. Once hot, add chicken thighs; cook about 4 minutes per side, or until the internal temperature reaches 165°F. Remove and keep warm.

Add sliced peppers and onion to the same skillet. Cook 3 minutes, stirring every 30 seconds to allow some charring on the vegetables. Add garlic; cook and stir 30 seconds longer, or until fragrant.

Add butter to skillet with peppers and onions, stirring until melted. Stir in heavy cream and bring to a light simmer. Reduce heat to medium and simmer until slightly reduced and thickened. Stir in Parmigiano Reggiano cheese and salt and pepper, to taste. Keep warm on low heat.

Meanwhile, to Cook the Pasta: Bring large pot of salted water to boil. Add linguine. Cook according to package directions for al dente pasta. Drain well, reserving 2 cups of the pasta water.

Add hot cooked linguine to skillet with sauce. Cook on medium-high heat, stirring to coat pasta. Add pasta water, as desired, until sauce is desired consistency. Stir in chopped cilantro. Slice chicken thighs and serve over pasta.