



Fleur Bleu

2022 SAUVIGNON BLANC

winemaker notes

Our 2022 Fleur Bleu Sauvignon Blanc yields fruity aromas of lemon, pear, apple, grapefruit and mandarin. A little later, freshly baked cupcake aromas appear. This wine was fermented in stainless-steel tanks which is an indication of what to expect in the mouth. This dry white shines in its simplicity. Clean lines, minerality, citrus notes and refreshing acidity are the staples of this varietal. This smooth and crisp wine will remain crisp for two to three years.

Appellation: Lodi

Varietals: 100% Sauvignon Blanc

Alc: 12%

Released: June 2023



profile

Nose: Lemon | Pear | Apple | Grapefruit | Mandarin | Freshly baked cupcakes

Mouth: Clean lines | Minerality | Citrus | Acidity | Crisp



Serve: Chilled

Aging: 2 - 3 years

Vinotype: Hypersensitive

Pairs well with: Scallops | Chicken salad | Steamed mussels | Cauliflower | Fruit tart | Swiss | Provolone | Havarti

Similar to: Lumière de Vie Sauvignon Blanc and Monarch Semillon

Fun fact: Sauvignon Blanc and Cabernet Franc were grafted to create Cabernet Sauvignon, the second most produced varietal in California.

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."



**video,
awards
& more**





4
servings

15m
prep

25m
cook time

try with
dry whites

Ginger Scallops with Creamy Pea Purée

Ingredients

GINGER SCALLOPS

- 1 pound large sea scallops
- 1/2 teaspoon McCormick Gourmet™ Organic Thyme Leaves
- 1/4 teaspoon McCormick Gourmet™ Organic Ground Ginger
- 1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt
- 1/4 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
- 2 tablespoons cold butter
- 2 tablespoons olive oil

CREAMY PEA PURÉE

- 1/2 teaspoon McCormick Gourmet™ Organic Ground Ginger
- 1 tablespoon olive oil
- 2 large shallots, finely chopped
- 1 cup frozen green peas
- 1/2 cup milk
- 1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt

Directions

Season scallops with thyme and 1/4 teaspoon each of the ginger and sea salt, and pepper. Refrigerate 15 minutes.

Meanwhile, heat 1 tablespoon of the oil in small saucepan. Add shallots; cook and stir 2 to 3 minutes or until softened. Stir in peas, milk, remaining 1/2 teaspoon ginger and 1/4 teaspoon sea salt. Simmer 15 minutes. Remove from heat. Carefully pour into blender container; cover. Blend until smooth. Return to saucepan.

Heat remaining 2 tablespoons oil in large skillet on high heat. Add scallops; cook 4 to 6 minutes or until lightly browned, turning once. Stir cold butter into pea purée with wire whisk. If mixture is too thick, stir in additional milk. Spoon pea purée onto serving plates. Arrange scallops on purée to serve.