



# Fleur Bleu

SEVEN PETALS

## winemaker notes

Our Fleur Bleu Seven Petals is a robust red blend where the “Seven” refers to the number of varietals used. We assess each individually and blend for the perfect fit during ageing. Behind a deep, reddish purple color, the varietals provide fruit-forward characters of strawberry, blackberry and black currant. The finish is layered with notes of black pepper, tobacco, licorice and toasted oak. This young, bold red will reveal even more mature aromas over time. The mouth is a balanced blend of fruit and tannins. The mouthfeel is complex with a hint of prune. As the varietals relax with age, this wine’s tannic finish will increase in complexity and depth.

**Appellation:** California

**Varietals:** 45% Zinfandel | 15% Merlot | 10% Cabernet Sauvignon | 10% Petite Syrah | 8% Rubired | 6% Ruby Cabernet | 6% Syrah

**Alc:** 13.8%

**Released:** June 2023



## 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.”

## profile

**Nose:** Strawberry | Blackberry | Black currant | Black pepper | Tobacco | Licorice | Toasted oak

**Mouth:** Fruity | Tannic | Complex | Prune



**Serve:** Room temp

**Ageing:** 5 years

**Vinotype:** Tolerant

**Pairs well with:** Steak | Roast beef | Meatloaf | Stuffed mushrooms | Cheddar puff pastry | Brie | Camembert

**Similar to:** Above Cabernet Sauvignon and Fog Vineyards Zinfandel

**Fun fact:** The varietals of Seven Petals are just a small representation of the 10,000 in the world.



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**6**  
servings

**5m**  
prep

**15m**  
cook time

**try with**  
dry reds

## Beef and Mushroom Stroganoff

### Ingredients

2 tablespoons oil  
1 1/2 pounds boneless beef sirloin, trimmed and cut into thin strips  
1 package McCormick® Beef Stroganoff Sauce Seasoning Mix  
1 package (8 ounces) sliced mushrooms  
1 cup water  
2 tablespoons white wine or sherry  
1 cup sour cream

### Directions

Heat oil in large skillet on medium-high heat. Add beef; cook and stir 2 minutes or until no longer pink.

Stir in Sauce Mix, mushrooms, water and wine.

Bring to boil. Cover. Reduce heat and simmer 10 minutes, stirring occasionally. Remove from heat. Stir in sour cream. Sprinkle with McCormick® Paprika or Parsley Flakes and serve over noodles or rice, if desired.