

FLAT TOP HILLS

RED BLEND // CALIFORNIA // 2018

ABOUT

Flat Top Hills is named for our rolling vineyards rooted within visually stunning summits that fueled the imagination and created adventures at a young age for the fourth generation of the Mondavi family. These flat-topped hills inspire us and are at the core of our desire to satisfy your palate and stir your soul. We invite you to find your own Flat Top adventure by enjoying our stylized wines.



find your FLAT TOP moment ...



"Barbequing with family and friends in my backyard on nice evening with a glass of Flat Top Red Blend in one hand and BBQ tongs in the other—that's my Flat Top Hills moment."

Randy Herron, Winemaker



"Carefree summer evenings where you can talk under the stars til late at night. That's the spirit of Flat Top Hills."

Angelina Mondavi,
Consulting Winemaker

TASTING NOTES

Our Flat Top Hills Red Blend is a mouth-watering, medium to full-bodied wine with cinnamon stick and spice components that marry well with generous, dark fruit and bright raspberry notes. This well-structured, balanced wine satisfies the palate with a medium to long finish.

PHILOSOPHY

Made with meticulous care and attention to detail, Flat Top Hills wines highlight the best characters of the vineyards and the grape varietals. Gentle handling and natural winemaking allow the quality of the vineyards to shine, showcasing the essence of the fruit and true varietal expression.

PLACE

The rolling landscape unfolds to reveal pockets of vineyards beneath a broad expanse of sky. It's a Mediterranean climate, with warm days and cool nights, where grapes develop robust flavors during the temperate growing season. We source over half of our grapes from our 300 planted acres of family-owned vineyards in Dunnigan Hills.

Primary Growing Regions: Dunnigan Hills, St. Helena, Yountville, Lodi

FOOD PAIRING NOTES

Pair Flat Top Hills Red Blend with portobello mushroom burgers, grilled salmon or tuna, bbq pork ribs and Korean BBQ.

{ APPELLATION: CALIFORNIA
ALCOHOL: 13.5%
OAK: HUNGARIAN HEAVY TOAST OAK
PH: 3.74
TA: 0.61g/100ml
SERVING TEMPERATURE: 60-65° F