

# FLINT & STEEL

2018  
SAUVIGNON BLANC  
NAPA VALLEY

Great Sauvignon Blanc from around the world showcases mineral highlights and crisp acidity. Named in honor of these wines, Flint & Steel offers a Napa Valley spin on Sauvignon Blanc while staying true to the classic sensory characteristics of the Sauvignon Blanc grape.

## WINEMAKER NOTES

Flint and Steel Sauvignon Blanc offers lively aromas of fresh lemongrass and lime with hints of minerality. Juicy peach and melon flavors flow across the palate. A steely backbone frames the fruit and delivers a refreshing wine well suited for sipping and pairing with food.

## VINTAGE

2018 was a great year in California, moderate temperatures yielded a long and even growing season leaving the farmers to a relaxing harvest. A cool spring granted for a long bloom followed by a moderately hot summer. The dry summer days of this vintage has been recorded as one of the biggest yields in the last four years. Our Sauvignon Blanc grapes were hand picked in late September in Napa Valley before the rains in early October. Grapes of this vintage showcase depth, balanced acidity and well-developed flavors.

## WINEMAKING

Flint & Steel Sauvignon Blanc is hand harvested at night once brix levels hit 23° to assure balanced sugar and acidity while bolstering the grapes' delicate aromatics. Once the fruit arrived at the winery, it was cold fermented in stainless steel tanks (58°F) to enhance the varietal's natural citrus notes.

## TECHNICAL DATA

**APPELLATION:** Napa Valley

**VARIETAL COMPOSITION:** 100% Sauvignon Blanc

**TA:** 0.63 g/100ml

**pH:** 3.45

**AGING:** 100% Stainless Steel

**ALC:** 13.5%

