

FLINT & STEEL

2017
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

After five years of drought, winter's plentiful rains helped replenish local reservoirs and aquifers making the vineyards thrive. With the advent of spring, cool to mild temperatures led to an extended flowering season and a healthy start to the season. Summer started off slow and Napa Valley vintners believed a leisurely harvest was at hand when a Labor Day heat spell kicked in and pushed ripening into high gear. As a result, we picked our grapes in early September, well before the October wildfires started. Our 2017 vintage of Flint & Steel is bright and fresh with stone fruit and citrus character.

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: .55 g/100ml

pH: 3.25

AGING: 100% Stainless Steel

ALC: 13.5%

