

# FLINT & STEEL

2016  
SAUVIGNON BLANC  
NAPA VALLEY

The Napa Valley is renowned for producing stylish and sophisticated Sauvignon Blanc. Here, our flinty terroir forces our steely vines to root themselves deep into the earth in search of water and nutrients. The result is a Sauvignon Blanc with a classic, Napa Valley edge.

## WINEMAKER NOTES

Flint and Steel Sauvignon Blanc offers lively aromas of grapefruit, honeysuckle and lime followed by notes of minerality. Juicy nectarine and mango 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

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average which led to excellent phenolic development. As a result, this Sauvignon Blanc showcases exquisite ripe fruit character with crisp acidic structure.

## 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:** .60 g/100ml

**pH:** 3.33

**AGING:** 100% Stainless Steel

**ALC:** 13.5%

