FLINT & STEEL

2014
SAUVIGNON BLANC
Napa Valley

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

Vineyard Sourcing

In search of terroir that would produce a Sauvignon Blanc with great natural acidity and minerality we turned to the southern end of Napa Valley, specifically the Oak Knoll District, where the Dry Creek alluvial fan forces vines to root themselves deeply into the earth in search of water and nurturance. The marine influence of San Pablo Bay (just 15 miles away) allows for diurnal swings of 35-40°F. The combinations of soil and climate foster full flavor maturity for Sauvignon Blanc - sugars rise in balance with acid levels due to the longer and gentler ripening period.

Winemaker Notes

Lovely aromas of Meyer lemon zest and white stone fruit lead into a refreshing palate of nectarine, lemongrass and peach. A flinty, acidic backbone wraps around the fruit characteristics to deliver a crisp wine well suited for sipping and pairing with food.

Vintage

Napa Valley 2014 – drought, earthquake, hailstorm – what a year! In spite of all, this vintage is exceptional. Drought conditions caused the vines to produce smaller berries with more concentrated flavors. The dry weather also pushed harvest up by a few weeks and lowered overall yields. We looked to Napa Valley's cooler growing regions, specifically the Oak Knoll District, for grapes that would offer natural acidity and minerality.

Crafting Flint & Steel

The 2014 Flint & Steel Sauvignon Blanc was 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 natural citrus notes.

Appellation: Napa Valley

Varietal Composition: 100% Sauvignon Blanc

TA: .65 g/100ml   pH: 3.18   Aging: 100% Stainless Steel   Alc: 13.8%

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