

# FLINT & STEEL

2013  
SAUVIGNON BLANC  
Napa Valley

Great Sauvignon Blancs from around the world showcase mineral highlights and crisp acidity. Named in honor of these wines, Flint & 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

Flint & Steel adds a crisp flinty backbone to classic Napa Valley Sauvignon Blanc. A lovely nose of honeysuckle, peach and grapefruit rind is followed by flavors of mango, kiwi, lemongrass & freshly squeezed grapefruit. The wine is medium bodied with a smooth and refreshing finish.

## VINTAGE

Vintage 2013 in Napa Valley shows remarkable quality - with sugar and acid levels ideally balanced. Compared to the generous 2012 harvest, 2013 yields were slightly lower. Much of the fruit for Flint & Steel is sourced from the cool climate Oak Knoll District - an area that enjoyed a long ripening season, with only a few small heat spikes and little rain. These conditions, along with smaller yields, helped to develop complex flavors within the grapes. Our winemaking team was excited as the fruit showed superb flavor maturity and ideal acid levels. The 2013 Flint & Steel Sauvignon Blanc showcases the unique terroir of the Oak Knoll District and one of Napa Valley's best vintages in recent memory.

## CRAFTING FLINT & STEEL

The 2013 Flint & Steel Sauvignon Blanc was hand harvested at night once brix levels hit 24.5° 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 Blend: 100% Sauvignon Blanc

TA: .58 pH: 3.29 RS: 0.35% Alc: 13.8%

