

# FLAT TOP HILLS

## SAUVIGNON BLANC // CALIFORNIA // 2018

### ABOUT

Flat Top Hills is named after our rolling vineyards surrounded by visually stunning summits that fueled the imagination and created adventures at a young age for the fourth generation of the Mondavi family. These flat-topped hills inspire us and are at the core of our desire to satisfy your palate and stir your soul. We invite you to find your own Flat Top adventure by enjoying our stylized wines.



find your FLAT TOP moment ...



*"I love to cook, and a glass of Sauvignon Blanc is the perfect accompaniment on a Tuesday night as I play chef for a few minutes of the day—that's my Flat Top Hills moment."*

Randy Herron, Winemaker



*"The Dunnigan Hills pond is a great little fishing hole where I bring my dog Bailey to run wild while I catch an appetizer or two. That's the spirit of Flat Top Hills."*

Angelina Mondavi,  
Consulting Winemaker

### TASTING NOTES

Our fresh, aromatic Flat Top Hills Sauvignon Blanc shows generous fruit, jasmine and lemon zest on the nose and has flavors of Key Lime pie and mandarin orange; crisp and balanced with a lemon drop finish.

### PHILOSOPHY

Made with meticulous care and attention to detail, Flat Top Hills wines highlight the best characters of the vineyards and the grape varietals. Gentle handling and natural winemaking allow the quality of the vineyards to shine, showcasing the essence of the fruit and true varietal expression.

### PLACE

The rolling landscape unfolds to reveal pockets of vineyards beneath a broad expanse of sky. It's a Mediterranean climate, with warm days and cool nights, where grapes develop robust flavors during the temperate growing season.  
*Primary Growing Regions:* Lodi, Monterey Coast, Central Coast, Santa Lucia

### FOOD PAIRING NOTES

Pair Flat Top Hills Sauvignon Blanc with almost anything as this varietal is the most food-friendly wine ever. Cheese (especially goat cheese) green vegetables, oysters, delicate fish - like sole, fresh herbs, mild vinaigrettes and dishes with tangy or spicy ingredients are all amazing pairings.

**APPELLATION:** CALIFORNIA  
**ALCOHOL:** 13.5%  
**PH:** 3.40  
**TA:** 0.50g/100ml  
**SERVING TEMPERATURE:** 45-50°F