



2017 Sauvignon Blanc | Atlas Peak, Napa Valley

Winemaker's Comments

The 2017 Correlation Wine Company Sauvignon Blanc makes its debut as the newest wine to join our portfolio of wines. Sourced from within the Atlas Peak Appellation in Southeast Napa Valley, this wine is crafted from the Sauvignon Blanc Musqué clone; a clone known for its aromatic profile.

A very elegant, bright and fresh nose featuring notes of pink grapefruit, Anjou pear, white honeysuckle blossoms, and white pepper. Medium-bodied, the palate explodes with a lively freshness, focused with kiwi, green papaya and stone fruits, finishing with a elegant, crisp minerality, and seamless texture.

The 2017 Sauvignon Blanc was fermented in one time use French oak barrels, and aged for six-months prior to bottling. This wine will show very well upon release, yet has a wonderful structure and balance that will allow it to age gracefully.

Culinary Correlations:

Freshly shucked or grilled oysters, shellfish, Dungeness crab salad with green papaya and avocado

About Correlation Wine Company

The wines from Correlation Wine Company are first and foremost reflections of our passion, our experience, and ultimately founded upon the relationships we've made since our family first arrived in the Napa Valley in 1999. We strive to craft wines with impeccable quality and approachability, showcasing new expressions outside of our Steffens Family estate on Spring Mountain. These "Correlations" are the backbone of our wines.



Production	195 cases
Release	Spring 2018
Composition	100% Sauvignon Blanc, Musqué clone
Appellation	Atlas Peak, Napa Valley
Aging	Barrel fermented and aged for 6-months in neutral French Oak
Alcohol	14.2%
Winemakers	Martha McClellan & Wesley Steffens