



2018 Sauvignon Blanc | Atlas Peak, Napa Valley

Winemaker's Comments

The 2018 Correlation Wine Company Sauvignon Blanc follows the inaugural vintage with another beautiful wine. 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.

Showing a stunning silvery rim with pale golden green core, the fresh vibrancy jumps out with notes of key lime, custard, white honeysuckle, white pepper and stone fruits. Medium-bodied, the texture explodes with sweet-tart lemon and lime, green papaya and a beautiful crisp minerality.

As with the inaugural vintage, the 2018 Sauvignon Blanc was fermented in one time use French oak barrels, and aged for six-months prior to bottling. This wine shows very well upon release, yet has a wonderful structure and balance that will allow it to age gracefully.

Culinary Correlations:

Spicy Lobster and Avocado Maki, Pommès Rôsti with Caviar and Key Lime Crème Fraîche

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	385 cases
Release	Spring 2019
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