



ATALON®

NAPA VALLEY

OUR STORY

Atalon Napa Valley is inspired by the diversity encompassed within this storied region, and driven by an intrepid spirit of discovery. Our philosophy—a combination of ongoing exploration and uncompromising quality—arises from a deeply rooted relationship with the land. We take a fresh approach, sourcing Bordeaux-style wines from exclusive locations and allowing them to honor their origins with an elegance and complexity that lies at the very heart of contemporary Napa Valley life.

OUR WINES

Atalon Napa Valley produces exceptional wines cultivated in elite appellations. From alluvial benchlands to high-elevation mountainsides, each carefully selected terroir yields wines of remarkable varietal character. With the composite expression of these terroir sites in our Cabernet Sauvignon, Pauline's Cuvée and Sauvignon Blanc, we demonstrate our commitment to in-depth local exploration of this incredible region.

WINEMAKING

At Atalon Napa Valley, we understand that winemaking is a mysterious combination of intuition and science. Everything depends upon an alignment between the land and climate, upon a deep awareness of the interplay between seasonal fluctuation and geographical features—from soil type to the slope of a hillside vineyard.

WINEMAKER, BRIAN KOSI

Brian Kosi, Winemaker for Atalon Winery, is a master blender known for crafting age-worthy wines, working exclusively with Cabernet Sauvignon from many prestigious Napa Valley appellations. His first vintage with Atalon was 2009, where he brings over 15 years of winemaking experience to the team.

A graduate of the University of California – Davis, Kosi's career includes positions at Acacia Vineyard, Opus One, Plumpjack Winery, Beaulieu Vineyard and Freemark Abbey. Winemaking is part of his family history: Kosi's grandparents owned a vineyard and winery in Slovenia prior to World War II, and his family still makes wine there today. Brian's goal is to continue the tradition at Atalon of crafting well-balanced wines that are food friendly and offer solid aging potential.

ATALON[®]

WINE DINNER MENU

FIRST COURSE

– Crispy Chicken –

Sambal and mint chimichuri, over crisp vegetables noodles

ATALON, SAUVIGNON BLANC

SECOND COURSE

– Braised Pork Belly –

Topped with a fried oyster, peas and carrots

ATALON, PAULINE'S CUVÉE

THIRD COURSE

– Grilled Picanha –

Black bean puree, shoe string yucca

ATALON, CABERNET SAUVIGNON

FOURTH COURSE

– Bread Pudding –

Brown butter, berry bread pudding

FREEMARK, ZINFANDEL PORT