

MATTHIASSEN FAMILY VINEYARD

MATTHIASSEN is a family endeavor, the effort of Steve and Jill Klein Matthiassen, and their two young sons. Steve & Jill both have had life-long careers in sustainable agriculture, and they apply those ideals of balance, restraint, and respect for the individual—and for the whole—to their wine. Their production is simple but careful. This concept is central to the tradition of viticulture and winemaking. Respect for this tradition forms the core of their work. To that end, their hands literally touch every vine and every bottle.

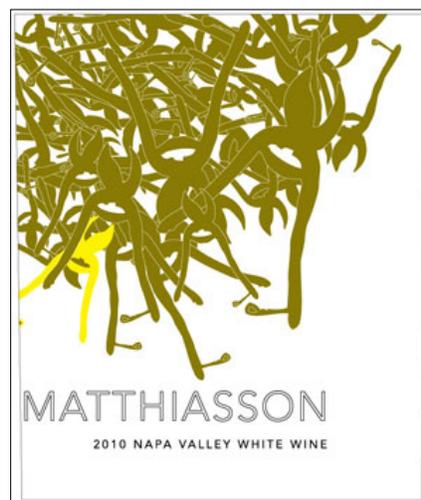


As a vineyard consultant Steve teaches and makes decisions, such as when to water and how to prune, on vineyards throughout Napa and Sonoma. Steve's current clients include Araujo Estate, Spottswoode, Chappellet, Robert Sinskey Vineyards, Stag's Leap Wine Cellars, Long Meadow Ranch, Trefethen, Limerick Lane, and others. On his own vineyards, however, Steve cares for the vines with his own hands, driving the tractor at night, and working with the crews on Sundays.

MATTHIASSEN moved to Napa in 2002. In December 2006, they took their wine plans another step forward and bought a small parcel tucked behind a subdivision just west of the city of Napa. They began replanting the property's 3 1/2 acres of vineyard to an initial lot of Ribolla Gialla - traced back to Josko Gravner's vineyard in Friuli -- Merlot, Refosco, and Cabernet Sauvignon. In 2009 MATTHIASSEN had the chance to plant a vineyard on the West slopes of the town of Sonoma. The Michael Mara vineyard is now one of the most sought after sights for Chardonnay in California. Steve also farms a few parcels in Napa for their signature blends.

T. EDWARD
NEW YORK

WHITE BLEND



Varietal/Blend: 55% Sauvignon blanc / 25% Ribolla gialla / 15% Semillon / 5% Tocai friulano

Farming: practicing organic (non-certified)

Fermentation: the fruit was very lightly whole-cluster-pressed / all four varieties were co-fermented in 20% new Boutes barrels, and aged on its lees without stirring

Malolactic: no malolactic fermentation

Aging: nine months of barrel aging (25% new)

Alcohol: 12.3%

Acidity: TA 7.1g/L // pH 3.17

Soil: variable

Vine Age: 10-70 years

Yeast: native

Fined: none

Filtered: light

Production #s: 1128 cases

The Sauvignon blanc comes from Ryans Vineyard, which sits on a streak of alluvial gravel in the center of the valley floor, south part of Napa. The Ribolla gialla and Tocai friulano are from the tiny Elsa's Vineyard, in the mouth of Napa's Dry Creek canyon, right next to the creek. The Semillon is from 60 or 70 plus year old vines in the Yount Mill Vineyard in Yountville. They are head trained and dry farmed.

Country: United States

Region: California

Sub Region: Napa