

## MATTHIASSEN FAMILY VINEYARD

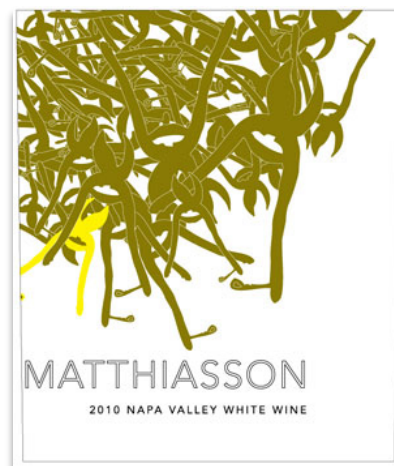
MATTHIASSEN is a family endeavor, the effort of Steve and Jill Klein Matthiassen, and their two young sons. Steve & Jill both have had life-long careers in sustainable agriculture, and they apply those ideals of balance, restraint, and respect for the individual—and for the whole—to their wine. Their 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 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's crowning achievement is a white that combines the spirit of Bordeaux and northern Italy's Friuli region - a mix of Sauvignon Blanc, Semillon, Ribolla Gialla and Tocai Friulano, the latter two almost nonexistent in California. This wine has quickly become one of California's best white blends. Blends have revolutionized the idea of thinking outside the single varietal and sourcing grape varietals from their most appropriate locales up and down the Valley. Steve has also redefined the term "ripeness" in California in terms of picking wine grapes. MATTHIASSEN currently picks 3-4 weeks before most of his neighbors. However, as each vintage moves on, there are more and more of farmers following the lead of Steve Matthiassen and following the trail that he is blazing through California.

## WHITE BLEND



**Varietal/Blend:** 50% Sauvignon blanc / 25% Ribolla gialla / 20% Semillon / 5% Tocai friulano

**Farming:** practicing organic (non-certified)

**Soil:** variable

**Vine Age:** 10-70 years

**Yeast:** native

**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:** ten months of barrel aging (25% new)

**Alcohol:** 12.5%

**Acidity:** TA 7.0g/L // pH 3.17

**Fined:** none

**Filtered:** light filtering before bottling to prevent malolactic

**Production #s:** 1337 cases

The Sauvignon blanc and Semillon 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 Vare Vineyard, in the mouth of Napa's Dry Creek canyon, right next to the creek. The rocky fluvial soil and cool air drainage of the canyon work perfectly with the varieties.

**Country:** United States

**Region:** California

**Sub Region:** Napa