

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.

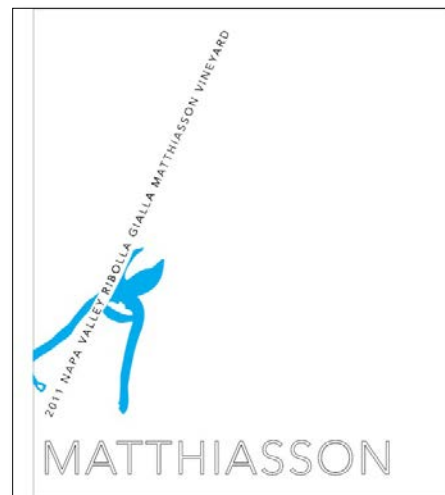


As a vineyard consultant Steve teaches and makes decisions, such as when to water and how to prune, on vineyards throughout Napa and Sonoma. Steve's current clients include Araujo Estate, Spottswoode, Chappellet, Robert Sinskey Vineyards, Stag's Leap Wine Cellars, Long Meadow Ranch, Trefethen, Limerick 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

ESTATE RIBOLLA GIALLA



Varietal/Blend: 100 percent Ribolla Gialla

Farming: practicing organic (non-certified)

Soil: variable

Ave Year Vines Planted: 2006

Fermentation: whole-cluster pressed the grapes, open top bin, 3 weeks on the skins

Aging: 20 months of barrel aging (neutral)

Alcohol: 10.9%

Yeast: native

Fined: none

Filtered: light

Production #s: 42 cases

The wine is 100 percent Ribolla Gialla. The budwood was carried into the U.S. from the Gravner vineyard by the late George Vare. We grafted it into our own vineyard in 2007. The grapes were harvested by the entire family, foot trod, and fermented in an open top bin inside the vineyard. The entire cluster was macerated, stems and all. After three weeks the must was pressed, and the wine was aged, also in the vineyard, for 20 months in a neutral barrel.

Country: United States

Region: California

Sub Region: Napa

Vineyard: Matthiassen Family Vineyard

Vineyard Size: 3.5 acres