

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.

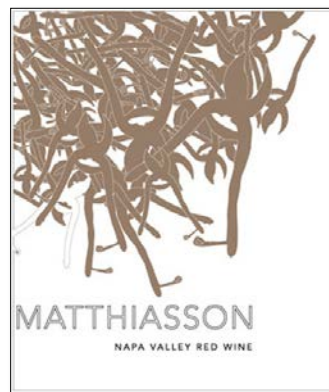


As a vineyard consultant Steve teaches and makes decisions, such as when to water and how to prune, on vineyards throughout Napa and Sonoma. Steve's current clients include Araujo Estate, Spottswoode, Chappellet, Robert Sinskey Vineyards, Stag's Leap Wine Cellars, Long Meadow Ranch, Trefethen, Limerick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

The Matthiassen 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.

NAPA RED



Varietal/Blend: 56% Merlot / 32% Cabernet Sauvignon / 8 %

Cabernet Franc / 2% Malbec / 2% Petit Verdot

Farming: practicing organic (non-certified)

Soil: varied

Vine Age: 10-70 years

Fermentation: cool co-fermentation in open-top tanks with hand punchdowns / 24 day maceration /

Aging: 20 months of barrel aging 50% new French oak (Taransaud and Bossuet)

Alcohol: 13.5%

Acidity: TA 6.03 g/l // pH 3.60

Yeast: indigenous

Fined: none

Filtered: none

Production #s: 222 cases

Merlot comes from the Red Hen Vineyard, a warm site with a thin soil atop a cobble alluvial fan resulting in small berries and early ripening. The Cabernet Sauvignon is grown in the Meadowbrook Vineyard with intense afternoon sunlight and air currents coming off of Mt. Veeder providing the acidity and tannin to the wine. The fruit for this wine is from the sites with shallow clay and sandy soils over dry cobble and silts. The Cabernet Franc and Petit Verdot comes from the Matthiassen Vineyard and the Malbec is sourced from St. Helena.

Country: United States

Region: California

Sub Region: Napa

Vineyard: Red Hen / Meadowbrook / Matthiassen / unnamed St. Helena site