

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.

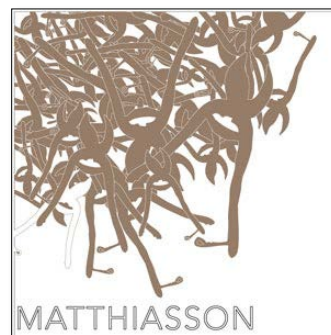


As a vineyard consultant Steve teaches and makes decisions, such as when to water and how to prune, on vineyards throughout Napa and Sonoma. Steve's current clients include Araujo Estate, Spottswoode, Chappellet, Robert Sinskey Vineyards, Stag's Leap Wine Cellars, Long Meadow Ranch, Trefethen, Limerick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

REFOSCO



Varietal/Blend: 100% Refosco dal Penduncula Rosso

Farming: practicing organic (non-certified)

Soil: variable

Vine Age: Merlot rootstock 1996 / Refosco grafted 2008

Fermentation: destemmed, crushed and fermented in very small stainless steel tank / combination of manual punch-downs and pump-overs / pressed after 16 days on the skins

Aging: 18 months in neutral barrels

Alcohol: 12.0%

Acidity: TA 6.1g/L // pH 3.58

Yeast: indigenous

Fined: none

Filtered: none

Production #s: 147 cases

"The wine is 100 percent Refosco dal Penduncula Rosso. The 2013 is our fifth crop. We grafted the budwood onto mature Merlot vines in 2008. Refosco thrives in our moderate marine-influenced climate at our home down in the foggy and breezy mouth of the Napa Valley. The Refosco represents 3 rows in our home vineyard in the Western Oak Knoll area of Napa Valley. The vines were planted in 1996." - Winemaker's notes

Country: United States

Region: California

Sub Region: Napa Valley