

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.

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. Their Red Blend is composed of Merlot, Cabernet Sauvignon, Cab Franc, and Petit Verdot. These 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.

T. EDWARD
NEW YORK

"TENDU" WHITE WINE



Varietal/Blend: 69% Vermentino, 27% French Colombard, 4% Chardonnay

Farming: practicing organic (non-certified).

Soil: pink gravelly alluvial soils

Vine Age: varied

Fermentation: fermented in neutral barrels with no battonage

Malolactic: no malolactic fermentation

Aging: n/a

Alcohol: 12.2%

Fined: none

Filtered: light

Production #s: 1050 cases

Vermentino was harvested between July 31st and August 6th, 2014 at 18-19.3° brix. The Chardonnay was August 8th at 19.3° brix and the French Colombard on September 6th at 22° brix.

Matthiassen's third year of Tendu white wine is once again based on Vermentino from the weathered, pink gravelly alluvium, very low fertility soils (Corning Series) called the Windmill Vineyard.

The vineyard is located outside of Woodland in Yolo County (Dunnigan Hills AVA). It is of moderate elevation and it gets quite warm during the day. 2014 was an early, warm harvest marked by a very dry Winter and Spring. They had to look outside the vineyard this year to find the acidity that they crave. Through a friend they found some racy French Colombard in Suisun Valley and Steve blended in a little lean and mean Chardonnay from the Linda Vista vineyard.

Country: United States

Region: California

Sub Region: Dunningan Hills AVA

Vineyard: Windmill Vineyard

www.tedwardwines.com

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