Tendu

MATTHIASSON is a family endeavor, the effort of Steve and Jill Klein Matthiasson, 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.

The Tendu line of wines began with an exploration of sourcing organic fruit from around Napa and Sonoma. First launching as a red and white table wine, the project has evolved to varietal wines including Vermentino, Cortese, and Marato. Due to the fervent fan-base the red blend will continue to be released.

"Tendu" Red





Varietal/Blend: 47% Barbera / 18% Aglianico / 17% Montepulciano / 18% mixed Rhône varieties

Farming Practices: CCOF certified organic

Soil: pink, gravelly alluvial soils

Vine Training: Guyot

Harvest Technique: by hand between late August and

late Sept.

Yeast: ambient yeasts

Fermentation: spontaneous fermentation in stainless

steel

Maturation: 5 months in neutral barrels **Sulfur**: no sulfur added / 4ppm free SO₂

Vegan: yes Alcohol: 12.2%

Acidity: pH 3.45 // TA 6.9g/L

Fined: no **Filtered**: yes

Country: United State **Region**: California

Subregion: Yolo County, Dunnigan Hills AVA

Vineyard: Windmill Vineyard Production #s: 1789 cs