

Tendu

MATTHIASSEN 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.



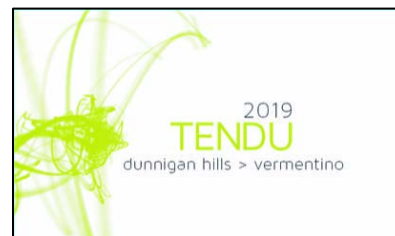
As a vineyard consultant Steve teaches and makes decisions, such as when to water and how to prune, on vineyards throughout Napa and Sonoma. Steve's current clients include Araujo Estate, Spottswoode, Chappellet, Robert Sinskey Vineyards, Stag's Leap Wine Cellars, Long Meadow Ranch, Trefethen, Limerick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



Vermentino



Varietal/Blend: Vermentino
Farming Practices: CCOF certified organic
Soil: pink, gravelly alluvial soils
Vine Training: Guyot
Harvest Technique: by hand on August 22nd
Yeast: ambient yeasts
Fermentation: spontaneous fermentation in stainless steel
Malolactic: blocked
Maturation: n/a
Sulfur: minimum effective SO₂ added at bottling / 25ppm free SO₂
Vegan: yes
Alcohol: 10.85%
Acidity: pH 3.25 // TA 6.5g/L
Fined: no
Filtered: yes
Country: United State
Region: California
Subregion: Yolo County, Dunnigan Hills AVA
Vineyard: Windmill Vineyard
Production #s: 452 cs

“In our 8th year we are excited to have the Vermentino back in the lineup. It is once again based on the weathered, pink gravelly alluvium, very low fertility soils (Corning Series) called the Windmill Vineyard. The vineyard is now certified organic (CCOF). The early harvest date kept the flavors very fresh. The dry weather kept the fruit very healthy, allowing us to use minimal sulfites in the vineyard. Other than sulfur there were no other additives or fining agents. The wine was sterile filtered (due to ML being blocked).”

– Winemaker's Note