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" Cortese





Varietal/Blend: Cortese Farming Practices: practicing organic with no herbicides or pesticides Soil: deep clay loam soils Vine Training: Guyot Harvest Technique: by hand Yeast: ambient yeasts Fermentation: spontaneous fermentation in neutral oak barrels Malolactic: full spontaneous malolactic Maturation: bottled after malolactic is complete Sulfur: minimum effective SO₂ added at bottling / 5ppm free SO₂ Vegan: yes Alcohol: 11.8% Acidity: pH 3.43 // TA 6.4g/L Fined: no Filtered: no Country: United State Region: California Subregion: Clarksburg AVA Vineyard: Lost Slough Vineyard Production #s: 537 cs

"The Cortese comes from the deep clay loam soils of the Lost Slough Vineyard. Located in the southernmost part of the Clarksburg AVA near the historic Chinese settlement town of Locke, this site stays cool at night during the summer allowing for grapes to retain good acidity.

- Winemaker's Note