

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.

The Matthiassen 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.

VILLAGE CHARDONNAY



Varietal/Blend: Chardonnay

Farming Practices: CCOF certified organic

Soil: volcanic with varying amounts of clay and gravel

Vine Training: Guyot

Harvest Technique: hand harvested in small lots at various times during the ripening period

Year Vines Were Planted: varied

Yeast: ambient

Fermentation: whole-cluster press / barrel fermentation without battonage or racking / two-fifths of the barrels go through malolactic fermentation

Maturation: barrel aged in French oak barrels

Acidity: 3.47 pH // TA 6.5g/l

Alcohol: 12.5%

Fined: no

Filtered: light

Country: United States

Region: California

Sub Region: Napa Valley

"Golden Delicious apples, Meyer lemon, and yellow peaches on the nose and through to the palate. The medium acidity is balanced by pleasant fleshiness, finishing very clean with a hint of minerality. Refreshing and with moderate alcohol, this wine is all about pleasure, begging to be drunk up with some oysters or a roast chicken and a big smile."

Winemaker's note