

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.



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. Steve also farms a few parcels in Napa for their signature blends.

The base wine for the Napa Valley sweet vermouth is 100% Flora, which is a variety bred at UC Davis by the legendary Harold Olmo back in the 1950's. It is a cross between Semillon and Gewurtztraminer Though Olmo isn't with us any more to confirm our theory, our conviction is that he bred it specifically for fortified wines.

Batch number three is a non-vintage blend of the 2015 and 2016 vintages. Each year the fruit was picked very late, with some botrytis and raisins at harvest. Besides the naturally high sugar, the must was sweetened further by chaptalizing with organic cane sugar to around 45 brix. The grapes were fermented whole cluster (skins and stems) in open-top fermenters with manual punch downs twice a day. The wine is aged in used barrels with no added sulfites and no topping off, which allows the wine to oxidize. The two vintages were barrel aged between eight and thirty-two months.

To fortify the wine, an infusion of neutral grape spirit, blood oranges, sour cherries, coriander seeds, cardoons, cinchona bark, wormwood, and blessed thistle is added to the wine right before bottling.

NAPA VALLEY SWEET VERMOUTH No. 3



Varietal/Blend: 100% Flora

Base Ingredients: home-grown blood oranges and sour cherries, coriander seed, and bittered with cardoons, cinchona bark, wormwood, and blessed thistle

Farming: practicing organic (non-certified)

Fermentation: whole-cluster in open top fermenters with manual punch downs

Blending: blend of 2015 and 2016 vintages

Aging: eight to thirty-two months, depending on the vintage

Alcohol: 17%

Production #s: 590 cases

Country: United States

Region: California

Sub Region: Napa