

MATTHIASSEN

'Top 100 Winery'

- Wine&Spirits Magazine 2018

James Beard Award Finalist 2014-2019!

'Winemaker of the Year' – San Fran Chronicle 2014 **'Winemaker of the Year'** – Food & Wine Mag 2012

'The new breed of indie Napa wine producer can be traced back to Steve and Jill' - Boston Globe

'Matthiasson wines bear an agricultural stamp, as fresh, lively and alive as the best produce from a farmers' market.' - NY Times

'Meet our sustainable heroes' - Jancis Robinson

'One of the most sought-after, tried-and-true labels in America for a reason.' - Ian Cauble

Year Founded: 2003

Region: Napa Valley

**Owner/Winemaker:
Steve & Jill Matthiasson**

Known For: Being one of Napa's most inspirational viticulturists & winemakers, almost a guru among his peers.

Cool Fact: Literally wrote the manual on sustainable grape growing in Lodi & Napa.

-Organic (certified)-

MATTHIASSEN is a family endeavor, the effort of Steve Matthiasson and Jill Klein. For our wine, we have selected a small number of exceptional vineyard sites to make unique wines of the highest quality, with production that is simple but careful. Steve makes clamored-for wines in the heart of Napa that have been praised as "classically balanced." Steve has coauthored an industry-revered integrated farming guide and also works as vineyard consultant to a wide array of Napa estates. His background in sustainable farming and Masters degree in horticulture from UC Davis have given him a baseboard of scientific methodology, while his astute and compassionate personality lends an artistic — at times almost spiritual — air to his practice. Steve says, "We begin with integrity, the best ingredients and techniques and a no-compromise attitude." All of the vineyards are now farmed no-till to capture carbon in the soil and we have established more native plant hedgerows for beneficial insect habitat.



One exciting new project for us is that we are starting to isolate wild yeast living in the trees surrounding the vineyards (that is where the native yeast over-winters) so that we can truly express the entire terroir, further reducing winery influence. This will be a multi-year process. Steve's work is intensely site-specific, precisely attune to both the season and the needs of each vine. The objective is always balance: perfect, healthy fruit at peak ripeness, with power but also with freshness. With balance comes the capacity for our wines to age, fascinate and excite.

2023 Rosé



‘10 Best American Rosés Today’ -New York Times 2018

‘The 15 Best Wines in 2023 So Far’ -The Tasting Table

“Just the bottle you'll want to have chilling in the fridge as temperatures start to increase. This blend is a unique twist on southern French styles. Delicate fruit notes with a hint of minerality and balanced acidity mingle in this Rosé that's remarkably easy to drink. A citrus background brightens up every sip, making this a winning bottle to enjoy chilled on a sunny day or with a dish featuring fresh spring produce, like green peas and salad greens.”

40% Grenache, 32% Barbera, 15% Mourvèdre, 13% Counoise. From the Windmill (certified organic) and Muller (organic) vineyards in the Dunnigan Hills. Our Rosé is made with intention — it's neither a by-product nor an afterthought. That means that we keep the vines a little happier and more shaded than for red wine, growing plump, juicy, thin-skinned grapes that are vibrant and refreshing. To capture that zesty brightness, we harvest very early, barely past veraison (when the grapes turn from green to purple), similar to the level of ripeness for sparkling wine. Then we press them quickly and lightly, just like for Champagne. We whole-cluster press the grapes, settle in a cold

tank for 24 hours, then ferment and age the wine “sur lees” in stainless steel barrels. To preserve the acidity we prevent malolactic fermentation. We keep the barrels shut tight, no topping or stirring, and the wine is never racked, fined, or cold-stabilized, but since it is ML negative it is filtered before bottling.

91 Points – James Suckling – *“Light-bodied with delicate flavors and quite low alcohol. Crisp acidity and subtle watermelon and raspberry flavors, with green-apple acidity and a featherweight texture.”*

2022 ‘Linda Vista Vineyard’ Chardonnay



‘20 Wines Under \$20 That Revive and Restore rich yet fresh, lively and unpretentious — simply a good, solid glass of Napa chardonnay’

-New York Times 2020

‘Top 50 Wines Under \$50’ – Bloomberg Top 50 (‘18)

‘Best Buy’ - Wine&Spirits (‘18)

In 2011 we leased the Linda Vista Vineyard. The West Oak Knoll area where we live is one of the classic Chardonnay spots in Napa, going back to the 60s, when the climate here was considered too cool for full-bodied reds. The cool winds and clay soils here preserve zesty acidity and freshness, while the Napa sun provides richness and ripeness. Leasing the vineyard and farming it ourselves gave us the control to feel comfortable producing a challenging and iconic variety like Chardonnay, where crafting “balance” means walking a razor’s edge in a genre with such iconic examples.

The vines were originally planted in 1989 by Beringer, and we’re proud to take our turn caring for them as the vineyard reaches a true maturity. For complexity, completeness, and balance, we achieve a diversity of ripeness by using the traditional method of harvesting the fruit a number of different times during the ripening period. The earlier harvests contribute

acidity and minerality, and the later harvests contribute flesh and richness. We whole-cluster press all of the grapes, then ferment and age the wine in seasoned French oak barrels, with only native yeast. No racking and minimal battonage (lees stirring) on only a few selected barrels. We allow two-fifths of the barrels to go through malolactic fermentation. The moderate alcohol and mouthwatering acidity that is a trademark of that vineyard is very much present, balanced by a riper luscious creaminess. Zesty Meyer lemon combines with ripe Golden Delicious apples, yellow peaches, musk melon, and honey to deliver a beautifully balanced Chardonnay with a clean finish and haunting minerality. **CCOF Certified Organic!**

93 Points – ‘21 James Suckling – *“I like the crisp and easy sense to this chardonnay with a medium body, dried apple, nougat and hints of pear character. Hints of caramel and a delicious finish. Less heavy than many chards from the valley.”*

2021 White Wine



The Sauvignon Blanc brings a clean fresh citrusy acidity and some tropical character. The Ribolla Gialla brings seashell minerality, nuttiness, and structure. The Semillon contributes viscosity and waxiness that adds gravity and weight. The Tocai Friulano adds spicy aromatic notes. The acidity and fruit expression are balanced by a rich lees character and a faint backdrop of creamy oak.

This wine is our conception of a mythical “ideal” wine...a California wine with a spiritual connection to Friuli, Italy, but also drawing inspiration from the great whites of the Loire, Burgundy, Graves, Alsace, the Rhone, old-school Napa and Sonoma...actually the list of great whites we are inspired by goes on and on, and it is all wrapped up in this wine. This wine is an attempt at getting at the core of what white wine is all about, the archetypal “white wine,” thus the name. It’s a very intentional blend of four varieties from two vineyards.

46% Semillon, 29% Ribolla Gialla, 23% Sauvignon Blanc, and 2% Tocai Friulano. The two vineyards are both in the cool and foggy southern part of the Napa Valley. The Sauvignon Blanc and Semillon come from Ryan’s Vineyard, which sits on a streak of alluvial gravel in the center of the valley floor, in the south part of Napa. It is right in the path of the daily wind current that pulls up through the valley from the San Francisco Bay towards Calistoga. Native grasses are planted under the vines to compete for moisture and nutrients and encourage the roots to forage down deep in the gravelly soil. The Ribolla Gialla and Tocai Friulano are from the tiny Bengier Vineyard (formerly Vare), in the mouth of Napa’s Dry Creek canyon, right next to the creek. Very lightly whole-cluster-pressed. All four varieties were blended immediately upon dryness, racked, and returned onto the lees for aging until bottling. We used 15% new Boutes barrels, with no stirring. To preserve all the acidity the wine was prevented from going through malolactic fermentation. After ten months of barrel aging, the wine was filtered to prevent malolactic fermentation in bottle, and then bottled. Intended to age, the White Wine is held in bottle for at least a year before release but will reward much longer aging. The first vintage of this blend, back in 2005, is still going strong.

2020 Napa valley Cabernet Sauvignon



“Master class in varietal character, soil character, and measured winemaking. It’s a cult worth joining.” -Master Somm Ian Cauble

‘50 Best Wines’ -Vinepair 2018

“Always among my favorite representations of über-classic, elegantly crafted Cabernet Sauvignon.” -Master Somm Ian Cauble

In the tradition of Cabernet Sauvignon, ours includes a small amount of Merlot, Cabernet Franc, and Petit Verdot, and is blended from six vineyards throughout the Napa Valley. The three AVAs are Coombsville for structure and black fruit, Rutherford for savory Cabernet characters and bright fruit, and Oak Knoll for soft fruit. It is a Napa Cab of the old school, a blended wine, age-worthy, complex, and begging for a steak off of the grill. The fruit was fermented in small open-top tanks and either punched down or pumped over twice per day, depending on flavor; we don’t strive for a high rate of extraction, instead choosing to preserve the freshness and high-toned aromatics. Since the fermentation temperatures were cool, the fermentations were long and slow, mostly lasting around two weeks. The wine was pressed at dryness, blended immediately and aged for 20 months in a combination of mostly used and a few new barrels (<20% new French oak).

Combination of CCOF Certified Organic & Transitional to Organic Vineyard

93 Points – ‘19 James Suckling

“The nose erupted with the purest aromatics to be found anywhere in world-famous Napa Valley, and its complex, ethereal, multi-textural flavors left us positively stunned. Any long-in-the-tooth critic or collector will label this a bonafide classic and supremely elegant Cabernet. This is a game-changer that will forever open your eyes to the breathtaking finesse of Napa Valley Cabernet Sauvignon.” - Master Somm Ian Cauble

2020 Dead Fred Cabernet Sauvignon



A single vineyard wine should have its own story to tell, a unique personality, and an innate balance and completeness. The Dead Fred Vineyard fits this bill. Planted in 2001 by our dear friends Lisa Cort and David Goldman, we leased it in 2012 and started farming it ourselves, using organic practices to bring out the best from the special soil. The Dead Fred Vineyard is a core component of our Napa Valley Cabernet blend, but for our single vineyard offering we select a small amount of the wine that we feel best describes the terroir.

The Dead Fred Vineyard in Coombsville sits on a rocky volcanic knolltop, with soil derived from volcanic ash with lots of rocks made from rhyolite (compressed volcanic ash). Its south-western exposure causes the soil to pick up heat during the day, but the proximity to the mouth of the Napa Valley with its morning fog and afternoon sea breezes keeps the air cool. This combination of warm volcanic soil and cool marine air creates fruit that is uncommonly structured and ripe, yet fresh and mineral. The fruit was fermented at low temperatures in small, open-top tanks and punched down by hand one to three times per day, depending on how the wine tasted during the fermentation. Elevation was in large format demi-muid barrels made by Atalier from French Oak.

2020 Phoenix Vineyard Cabernet Sauvignon



The Phoenix Vineyard was planted in 1982 with old heritage field selections of Cabernet Sauvignon, Cabernet Franc, and Merlot. When we took over, we converted to Organic Farming, planted new vines where some of the old vines had given up, and focused on rejuvenating the old vines with compost and pruning. The steep hillside and narrow rows require most that work be done by hand — even the compost is applied with shovels and wheelbarrows — that task alone takes two weeks. It's a challenging vineyard to farm but it's so worth it. The soils are some of the most unique in the entire Napa Valley. The east-facing steep hillside of the Phoenix Vineyard sits on an undisturbed ridge of ancient marine shale soils. The rock content and sea minerals of these soils create unique and haunting wines with high-toned red fruits, perfumed and exotic, and a lightness in the mid-palate that is contrasted by a long, firm, and structured finish. Wine singular enough, and complete enough, to be worthy of a single vineyard designation. There were terrible fires in 2020 — on August 19 the Vaca Mountains erupted in flames — we looked across the valley at the smoke and decided to harvest the entire Phoenix Vineyard the next day, while the sky above us was still blue and the smoke was still at bay. It was our earliest Cabernet harvest ever, and we love the resulting wine

— pure, fresh, and incredibly elegant. This wine was given 20 months of elevation in ~20% new French oak, a few older French oak barrels, two seasoned Demi-muids, and a large foudre (to preserve the aromatics, similar to Barolo-style aging). The wine will reward long aging or can be enjoyed young with a meal after a little decanting.

95 Points - '21 James Suckling - "Aromas of redcurrants, raspberries, wildflowers, elderberries and fresh herbs. Medium-bodied with juicy, fine tannins. Lively and fresh on the palate. Bright acidity, with subtle, floral and herbal character. Delicate and long."

NV Sweet Vermouth No. 7



‘The Ideal Aperitif: Good Vermouth, Cool and Fragrant.’
-The New York Times

‘6 Great American Vermouths to Try Now.’ -Liquor.com

Our vermouth is primarily about the wine — the base wine before the herbs, spices, and fruit extracts are added. Each year the grapes for vermouth are picked very late, with some botrytis and raisins at harvest. The base wine is mainly a rare variety named Flora, which was bred at UC Davis by the legendary Harold Olmo back in the 1930s to be a base for fortified wines. Flora is a natural cross between Semillon and Gewürztraminer. The California industry moved away from these types of wines by the 1960s and Flora fell into obscurity. The temptation to make wine from this rare and historical variety was too much to resist. The Flora is blended with smaller amounts of Viognier and Muscat of Alexandria. **Organic!**

The grapes are fermented whole cluster with daily punchdowns to increase the extraction of flavors and phenolics. The wine is macerated for seven days before being pressed and transferred to a mix of old brandy casks and neutral French oak barrels for aging. The young wine is folded into our solera, and the portion bottled each year is a blend of multiple vintages with the oldest wine coming from 2015. The older wine provides dried fruit and nutty aromas which are balanced by the vibrancy and fresh citrus notes of the younger wine.

The base wine is mixed with infusions of our own blend of fruit, herbs, and spices, many of which we grow ourselves. Homegrown blood oranges, sour cherries, and coriander seed amplify the fruit notes from the base wine. Cardoons from the Matthiasson garden, foraged wormwood, and chinchona bark provide the bitter notes that bring depth and balance the residual sugar. All infusions are made in neutral grape brandy.