

Matthiasson Cabernet Sauvignon Napa Valley

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Napa Valley

CEPAGE: 95% Cabernet Sauvignon, 3% Petit Verdot, 1% Cabernet Franc, 1% Merlot

WINEMAKING: small tank ferment, punch down twice daily- 2 week slow ferment

ALCOHOL BY VOLUME: 12.5%

AGING: 20 months in combination oak, <20% new french oak

ANNUAL PRODUCTION: 2210 cases

THE STORY

Jill and Steve Matthiasson founded Matthiasson Family Wines in 2003, guided by the belief that great wine begins in the vineyard. Combining Steve's expertise in viticulture with Jill's background in ecology, they farm organically and regeneratively, prioritizing soil health, balance, and biodiversity. Their philosophy of restraint in the cellar allows the vineyard to speak, producing wines of clarity, elegance, and authenticity. Celebrated for their moderate alcohol, food-friendly style, and expressive character, Matthiasson wines highlight both Napa classics and rare varieties, earning critical acclaim and establishing the winery as a benchmark for quality, sustainability, and a fresh vision of Napa Valley.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

