

Matthiasson Vermentino Cressida Vineyard

THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Napa Valley

CEPAGE: 100% Vermentino

WINEMAKING: To preserve the fresh and crunchy character and keep the alcohol moderate, the grapes were harvested on the early side while they still had beautiful natural acidity. We then split the fruit into two separate fermentation lots. The riper portion of the vineyard was fermented on the skins to capture all the gorgeous texture, minerality, and aromatics of an orange wine. The less ripe portion of the vineyard went direct to press and was pressed whole cluster like a more traditional white wine. The juice from this second lot was fermented in neutral barrels. The lots were blended after fermentation to achieve the best of both worlds — bright acidity and textured depth.

ALCOHOL BY VOLUME: 13.0%

AGING: mix of stainless steel with skin contact and neutral barrels

ANNUAL PRODUCTION: 763 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

