Matthiasson Old Vine Z<u>in Armor Plat</u>e Vineyard

THE FACTS

CCUNTRY: USA - CA REGION: California

AFPELLATION: California CEPAGE: 100% Zinfandel

W NEMAKING: The fermentation was 50% whole cluster and 50% destemmed and crushed. We pressed after 14 days on the skins and aged the wine in neutral Burgundy barrels for 10

months. Only native yeast.

ALCOHOL BY VOLUME: 12.5%

ACING: 10 months in neutral Burgundy barrels

AN NUAL PRODUCTION: 678 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 bic diversity. 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 valieties, 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

