

# Matthiasson Rose

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## THE FACTS

**COUNTRY:** USA - CA

**REGION:** California

**APPELLATION:** California

**CEPAGE:** 40% Grenache, 30% Barbera, 22% Counoise, 8% Mourvedre

**WINEMAKING:** We gently whole-cluster press the grapes, settle the juice in a cold tank for 24 hours, then ferment and age the wine “sur lees” in stainless steel barrels. After primary fermentation is complete, we top the stainless-steel barrels all the way and keep the barrels shut tight, no stirring or additional topping until bottling.

**ALCOHOL BY VOLUME:** 12.0%

**AGING:** Malolactic fermentation is prevented to preserve the natural

**ANNUAL PRODUCTION:** 1066 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

