

# Matthiasson White Wine Napa Valley

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Napa County

**APPELLATION:** Napa Valley

**CEPAGE:** 48% Sauvignon Blanc, 26% Ribolla, 24% Semillon, 2% Friuliano

**WINEMAKING:** The fruit was 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 malo-lactic 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

**ALCOHOL BY VOLUME:** 12.0%

**AGING:** ten months of barrel aging

**ANNUAL PRODUCTION:** 1143 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

