

# Matthiasson Ribolla Gialla Vineyard

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Napa

**APPELLATION:** Napa Valley

**CEPAGE:** 100% Ribolla

**WINEMAKING:** The wine was fermented whole cluster with native yeast in an open-top tank with twice daily punchdowns. After two weeks the must was pressed,

**ALCOHOL BY VOLUME:** 11.5%

**AGING:** aged sur lees for 18 months in neutral barrels

**ANNUAL PRODUCTION:** 390 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

