

Matthiasson Chardonnay Michael Mara Vineyard

THE FACTS



COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Coast

CEPAGE: 100% Chardonnay

WINEMAKING: 100% malolactic fermentation in older neutral barrels and a few new French oak barrels. It is given 18 months of barrel aging, with no sulfur at all added until bottling. There is also no battonage — the wine rests on the lees to age undisturbed.

ALCOHOL BY VOLUME: 13.0%

AGING: older neutral barrels, few new French barrels, 18 months

ANNUAL PRODUCTION: 164 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

