

MATTHIASSEN

'Top 100 Winery'

- Wine&Spirits Magazine 2018

James Beard Award Finalist 2014-2019!

'Winemaker of the Year' – San Fran Chronicle 2014 **'Winemaker of the Year'** – Food & Wine Mag 2012

'The new breed of indie Napa wine producer can be traced back to Steve and Jill' - Boston Globe

'Matthiasson wines bear an agricultural stamp, as fresh, lively and alive as the best produce from a farmers' market.' - NY Times

'Meet our sustainable heroes' - Jancis Robinson

'One of the most sought-after, tried-and-true labels in America for a reason.' - Ian Cauble

Year Founded: 2003

Region: Oak Knoll, Napa

Owner/Winemaker:
Steve & Jill Matthiasson

Known For: Being one of Napa's most inspirational viticulturists & winemakers, almost a guru among his peers.

Cool Fact: Literally wrote the manual on sustainable grape growing in Lodi & Napa.

-Organic-

MATTHIASSEN is a family endeavor, the effort of Steve Matthiasson and Jill Klein. For our wine, we have selected a small number of exceptional vineyard sites to make unique wines of the highest quality, with production that is simple but careful. Steve makes clamored-for wines in the heart of Napa that have been praised as "classically balanced." Steve has coauthored an industry-revered integrated farming guide and also works as vineyard consultant to a wide array of Napa estates. His background in sustainable farming and Masters degree in horticulture from UC Davis have given him a baseboard of scientific methodology, while his astute and compassionate personality lends an artistic — at times almost spiritual — air to his practice. Steve says, "We begin with integrity, the best ingredients and techniques and a no-compromise attitude." All of the vineyards are now farmed no-till to capture carbon in the soil and we have established more native plant hedgerows for beneficial insect habitat.



One exciting new project for us is that we are starting to isolate wild yeast living in the trees surrounding the vineyards (that is where the native yeast over-winters) so that we can truly express the entire terroir, further reducing winery influence. This will be a multi-year process. Steve's work is intensely site-specific, precisely attune to both the season and the needs of each vine. The objective is always balance: perfect, healthy fruit at peak ripeness, with power but also with freshness. With balance comes the capacity for our wines to age, fascinate and excite.

2022 Rosé



'10 Best American Rosés Today' -New York Times 2018

'The 15 Best Wines in 2023 So Far' -The Tasting Table

“Just the bottle you'll want to have chilling in the fridge as temperatures start to increase. This blend is a unique twist on southern French styles. Delicate fruit notes with a hint of minerality and balanced acidity mingle in this Rosé that's remarkably easy to drink. A citrus background brightens up every sip, making this a winning bottle to enjoy chilled on a sunny day or with a dish featuring fresh spring produce, like green peas and salad greens.”

40% Grenache, 18% Barbera, 16% Counoise 14% Syrah, 12% Mourvèdre. From the Windmill and Muller vineyards in the Dunnigan Hills and the Hurley Vineyard in Napa Valley. We grow the fruit specifically for Rosé, which means that we keep the vines a little happier than for red wine, making plump juicy grapes that are vibrant and refreshing. To capture that zesty brightness, we harvest very early, barely past veraison, similar to the level of ripeness for sparkling wine. We capture the fruit when it is high-toned, crisp and refreshing. Both vineyards are lovingly farmed organically. We whole-cluster press the grapes, settle in a cold tank for 24 hours, then ferment and age the wine “sur lees” in stainless steel barrels. To preserve

the acidity, we prevent malolactic fermentation. We keep the barrels shut tight, no topping or stirring, and the wine is never racked, fined, or cold-stabilized, but since it is ML negative it is filtered before bottling. Its citrusy aromas and clean flavors will complement the wonderful spring foods that show up on the table as the weather thaws (salads, rabbit, frittatas, peas, favas, green garlic). Perfect for springtime holiday meals, or enjoying on the porch all summer. **Organic!**

90 Points – '21 James Suckling – *“Aromas of pink grapefruit, fresh flowers and sweet thyme. Medium-bodied with tangy acidity. Crisp red apple, too. Dried flowers and herbs on the palate, with refreshing tannins at the finish.”*

2022 Lightly Sparkling Grape + Peach Wine



You may know that we grow a lot of peaches, for our famous jams as well as for local restaurants, but you may not know that most years we also make peach wine for home consumption. The peaches have gorgeous aromatics that translate beautifully to wine. We decided to take our peach wine to the next level and make a refreshing Peach and Chardonnay sparkler. We combined our home-grown Fay Elberta peaches with our Linda Vista Chardonnay grapes, macerating them together and pressing them together in the press — making a delicious refreshing wine with a light spritz. Low ABV and incredibly crisp, the delicate and haunting aromatics will remind you of the peak of summer. Fay Elberta Peaches are a classic California heirloom tree. We dry farm ours on our Certified Organic property in the Napa Valley. Fay Elberta peaches are light in color with wonderful peachy aromatics. They fell out of the market because they are very fuzzy — a trait that actually helps them ward off pests for easier organic farming but is considered too old-fashioned for modern supermarkets. The Linda Vista Vineyard was planted back in 1989, and we took it over and converted it to organic farming in 2011. We picked the grapes for the Grape + Peach wine in early August, at very low sugar levels. We wanted to make a feather-light wine with mouthwatering acidity and beautiful aromatics.

2022 'Linda Vista Vineyard' Chardonnay



'20 Wines Under \$20 That Revive and Restore rich yet fresh, lively and unpretentious — simply a good, solid glass of Napa chardonnay'
-New York Times 2020

'Top 50 Wines Under \$50' – Bloomberg Top 50 ('18)

'Best Buy' - Wine&Spirits ('18)

In 2011 we leased the Linda Vista Vineyard. The West Oak Knoll area where we live is one of the classic Chardonnay spots in Napa, going back to the 60s, when the climate here was considered too cool for full-bodied reds. The cool winds and clay soils here preserve zesty acidity and freshness, while the Napa sun provides richness and ripeness. Leasing the vineyard and farming it ourselves gave us the control to feel comfortable producing a challenging and iconic variety like Chardonnay, where crafting “balance” means walking a razor’s edge in a genre with such iconic examples. The vines were originally planted in 1989 by Beringer, and we’re proud to take our turn caring for them as the vineyard reaches a true maturity. For complexity, completeness, and balance, we achieve a diversity of ripeness by using the traditional method of harvesting the fruit a number of different times during the ripening period. The earlier harvests contribute

acidity and minerality, and the later harvests contribute flesh and richness. We whole-cluster press all of the grapes, then ferment and age the wine in seasoned French oak barrels, with only native yeast. No racking and minimal battonage (lees stirring) on only a few selected barrels. We allow two-fifths of the barrels to go through malolactic fermentation. The moderate alcohol and mouthwatering acidity that is a trademark of that vineyard is very much present, balanced by a riper luscious creaminess. Zesty Meyer lemon combines with ripe Golden Delicious apples, yellow peaches, musk melon, and honey to deliver a beautifully balanced Chardonnay with a clean finish and haunting minerality. **CCOF Certified Organic!**

93 Points – '21 James Suckling – *“I like the crisp and easy sense to this chardonnay with a medium body, dried apple, nougat and hints of pear character. Hints of caramel and a delicious finish. Less heavy than many chards from the valley.”*

2020 Cabernet Sauvignon



“Master class in varietal character, soil character, and measured winemaking. It’s a cult worth joining.” -Master Somm Ian Cauble

'50 Best Wines' -Vinepair 2018

“Always among my favorite representations of über-classic, elegantly crafted Cabernet Sauvignon.” -Master Somm Ian Cauble

In the tradition of Cabernet Sauvignon, ours includes a small amount of Merlot, Cabernet Franc, and Petit Verdot, and is blended from six vineyards throughout the Napa Valley. The three AVAs are Coombsville for structure and black fruit, Rutherford for savory Cabernet characters and bright fruit, and Oak Knoll for soft fruit. It is a Napa Cab of the old school, a blended wine, age-worthy, complex, and begging for a steak off of the grill. The fruit was fermented in small open-top tanks and either punched down or pumped over twice per day, depending on flavor; we don’t strive for a high rate of extraction, instead choosing to preserve the freshness and high-toned aromatics. Since the fermentation temperatures were cool, the fermentations were long and slow, mostly lasting around two weeks. The wine was pressed at dryness, blended immediately and aged for 20 months in a combination of mostly used and a few new barrels (<20% new French oak).

Combination of CCOF Certified Organic & Transitional to Organic Vineyard!

93 Points – '19 James Suckling

“The nose erupted with the purest aromatics to be found anywhere in world-famous Napa Valley, and its complex, ethereal, multi-textural flavors left us positively stunned. Any long-in-the-tooth critic or collector will label this a bonafide classic and supremely elegant Cabernet. This is a game-changer that will forever open your eyes to the breathtaking finesse of Napa Valley Cabernet Sauvignon.” - Master Somm Ian Cauble

NV Sweet Vermouth No. 7



‘The Ideal Aperitif: Good Vermouth, Cool and Fragrant.’

-The New York Times

‘6 Great American Vermouths to Try Now.’ -Liquor.com

Our vermouth is primarily about the wine — the base wine before the herbs, spices, and fruit extracts are added. Each year the grapes for vermouth are picked very late, with some botrytis and raisins at harvest. The base wine is mainly a rare variety named Flora, which was bred at UC Davis by the legendary Harold Olmo back in the 1930s to be a base for fortified wines. Flora is a natural cross between Semillon and Gewürztraminer. The California industry moved away from these types of wines by the 1960s and Flora fell into obscurity. The temptation to make wine from this rare and historical variety was too much to resist. The Flora is blended with smaller amounts of Viognier and Muscat of Alexandria. **Organic!**

The grapes are fermented whole cluster with daily punchdowns to increase the extraction of flavors and phenolics. The wine is macerated for seven days before being pressed and transferred to a mix of old brandy casks and neutral French oak barrels for aging. The young wine is folded into our solera, and the portion bottled each year is a blend of multiple vintages with the oldest wine coming from 2015. The older wine provides dried fruit and nutty aromas which are balanced by the vibrancy and fresh citrus notes of the younger wine.

The base wine is mixed with infusions of our own blend of fruit, herbs, and spices, many of which we grow ourselves. Homegrown blood oranges, sour cherries, and coriander seed amplify the fruit notes from the base wine. Cardoons from the Matthei garden, foraged wormwood, and chinchona bark provide the bitter notes that bring depth and balance the residual sugar. All infusions are made in neutral grape brandy.

This is our seventh batch in the twelve years since our first release. The wine is bottled unfiltered and unfiltered to preserve the complex aromas and flavors from the infusions. The plant extracts can occasionally come out of solution resulting in a natural sediment or haze. This will not impact the flavor of our handmade, farmhouse vermouth. The Matthei Sweet Vermouth No. 7 makes a great Boulevardier, Blood and Sand, Negroni, Manhattan, or spritzer, and can also be served neat as an aperitif or to accompany dessert.