MATTHIASSON

‘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: **Napa Valley**

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 (certified)
Vegan-



MATTHIASSON 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.

2025 Rosé



The 2025 fruit is all from the Windmill Vineyard, situated on pinkish gravelly alluvial soils in the Dunnigan Hills AVA of Yolo County. Sergio Villanueva (whom Steve taught viticulture) farms the Windmill Vineyard and carefully nurtures it with tremendous pride. This is a hot climate, and the fruit ripens fast, allowing us to harvest ripe fruit earlier while it still boasts low sugar levels and balanced acidity, keeping the finished wine's alcohol moderate and the texture soft and light. The blend is predominately Grenache, Barbera, Counoise, and Mourvèdre, which have been the backbone of our Rosé blend for the past several vintages. The Grenache adds texture and subtle notes of strawberry; Mourvèdre provides minerality; Counoise lends darker red fruit notes; and Barbera brings refreshing acidity.

In 2025, we added Montepulciano and Vermentino to the mix. Both varieties have a long history of use in rosé wine production in Europe. Montepulciano is native to Abruzzo in Southern Italy and is used to make Cerasuolo d'Abruzzo — a darker, more structured rosé that sees a brief amount of skin contact. Vermentino (known as Rolle in France) is a common white grape blending component in Provençal roses. The Montepulciano boosts the red fruit notes and adds a bit of depth, and the Vermentino enhances the citrus flavors and salty minerality that Matthiasson Rosé fans have come to love.

After an early harvest so as to preserve lots of fresh acidity, we gently whole-cluster press the grapes, settle the juice in a cold tank for 24 hours, then ferment and age the wine sur lie in stainless steel barrels. After primary fermentation is complete, we top the stainless steel barrels all the way up and keep the barrels shut tight, with no stirring or additional topping until bottling. Malolactic fermentation is prevented to preserve the natural acidity.

2024 'Linda Vista Vineyard' Chardonnay



Made from organic grapes that grow right behind our home in Napa, this beautifully balanced Chardonnay is fresh and vivacious with the perfect amount of luscious creaminess.

The final blend is composed of eight different harvest dates, with the range of lots allowing us to achieve complexity, completeness, and balance. The earlier harvests contribute acidity and minerality, and the later harvests contribute body and richness. We gently whole-cluster press all of the grapes, then ferment and age the wine on the lees in seasoned French oak barrels (no oak flavor), with only native yeast. No racking and minimal batonnage (lees stirring) on only selected barrels. 1/3 of the barrels were allowed 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 ripe, luscious creaminess. The vines were originally planted in 1989, and we're proud to take our turn caring for them as the vineyard reaches a true maturity.

Vegan & CCOF Certified Organic!

95 Points – Decanter - *"Harvested on 8 different dates to provide a range of character and balance, and it was fermented with native yeast and barrel-fermented. A bit of that leesy, yeasty character pops up on the nose, alongside lemony aromas. Zippy and full of honeydew and citrus. It's a fantastic Chardonnay that drinks even better the second day."*

2021 White Wine



The Sauvignon Blanc brings a clean fresh citrusy acidity and some tropical character. The Ribolla Gialla brings seashell minerality, nuttiness, and structure. The Semillon contributes viscosity and waxiness that adds gravity and weight. The Tocai Friulano adds spicy aromatic notes. The acidity and fruit expression are balanced by a rich lees character and a faint backdrop of creamy oak.

This wine is our conception of a mythical “ideal” wine…a California wine with a spiritual connection to Friuli, Italy, but also drawing inspiration from the great whites of the Loire, Burgundy, Graves, Alsace, the Rhone, old-school Napa and Sonoma…actually the list of great whites we are inspired by goes on and on, and it is all wrapped up in this wine. This wine is an attempt at getting at the core of what white wine is all about, the archetypal “white wine,” thus the name. It’s a very intentional blend of four varieties from two vineyards.

46% Semillon, 29% Ribolla Gialla, 23% Sauvignon Blanc, and 2% Tocai Friulano. The two vineyards are both in the cool and foggy southern part of the Napa Valley. The Sauvignon Blanc and Semillon come from Ryan’s Vineyard, which sits on a streak of alluvial gravel in the center of the valley floor, in the south part of Napa. It is right in the path of the daily wind current that pulls up through the valley from the San Francisco Bay towards Calistoga. Native grasses are planted under the vines to compete for moisture and nutrients and encourage the roots to forage down deep in the gravelly soil. The Ribolla Gialla and Tocai Friulano are from the tiny Bengier Vineyard (formerly Vare), in the mouth of Napa’s Dry Creek canyon, right next to the creek. 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 malolactic 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.

93 Points - James Suckling

2024 Village Cabernet Sauvignon



Sometimes you just want an honest glass of Cabernet. Refreshing, flavorful, not too heavy, and not too light. A Cab for drinking at the table, not looking at in the cellar. And a Napa Cab that doesn’t break the bank. A blend of wines from multiple vineyards throughout Napa Valley, from Calistoga down to Carneros, all of which were organically farmed. As with all of our Cabernet Sauvignon, the fruit was hand harvested in small lots and fermented with native yeast. It was punched down or pumped over only twice per day; we don’t strive for a high rate of extraction, instead choosing to preserve the freshness and high-toned aromatics.
Aged for 20 months in mostly used barrels with a few new barrels included for spice — it is a Napa Valley Cabernet after all.

The nose shows abundant red fruits, lots of bright cherry along with bramble-berries, such as blackberry, cranberry, mulberry, and framed with hints of mineral/herbal characters such as graphite, cedar, and pencil shavings. The palate is vibrant and fresh, with medium tannin and beautiful acidity. This wine will age beautifully but is ready to drink right away — it will always appreciate a little time in a decanter, carafe, or pitcher — whatever gets the job done for this Village Cab.

2022 Napa Valley 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 is a blended wine and includes a small amount of other Bordeaux varieties to complete the wine. For complexity and balance our Cab is composed of fruit from eight estate-farmed vineyards throughout the Napa Valley. For complexity and balance our Cab is composed of fruit from our estate-farmed vineyards throughout the Napa Valley. Rutherford gives us that classic Napa character (summer oak leaf dust and red fruits), Calistoga gives us the dark fruits, Coombsville brings structure and minerality, Mt. Veeder adds in fresh herbs and tannin structure, and Oak Knoll provides softness. The Merlot and Petit Verdot plump up the mid-palate for some nice fleshy yumminess. The blend is 93% Cabernet Sauvignon, 4% Merlot, 3% Petit Verdot. The fruit was fermented in small 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. Fermentation temperatures are cool, so the fermentations were long and slow, mostly lasting around two weeks. The wine was pressed at dryness, blended immediately after ML, and aged for 20 months in a combination of mostly used and a few new barrels (<20% new French oak, mostly Taransaud and Bossuet) along with large format Stockinger foudres.

CCOF Certified Organic!

99 Points – Decanter – *“Complex aromatics lead with a high-toned, seductive Calabrian chilli oil note and vibrant bay laurel, interwoven with blue and red-toned fruits and subtle white pepper nuances. Hints of tobacco and sandalwood add further intrigue. Medium-bodied, the wine features assertive, grippy tannins with a pixelated texture and a pure fruit character that is bright and juicy on the palate—exceptionally fresh, inviting, and ideally suited for long-term cellaring or pairing with a meal. The finish is long and layered, offering the finest dark chocolate notes, a touch of sea salt, wet slate, crushed graphite, and an electric sense of energy and tension. A dazzling and remarkable wine for the vintage.”*

2021 Dead Fred Cabernet Sauvignon



The Dead Fred Vineyard in Coombsville sits on a rocky volcanic knolltop, with soil derived from volcanic ash with lots of rocks made from rylolite (compressed volcanic ash). Its south-western exposure causes the soil to pick up heat during the day, but the proximity to the mouth of the Napa Valley with its morning fog and afternoon sea breezes keeps the air cool. This combination of warm volcanic soil and cool marine air creates fruit that is uncommonly structured and ripe, yet fresh and minerally. The fruit was fermented at low temperatures in small, open-top tanks and punched down by hand one to three times per day, depending on how the wine tasted during the fermentation. For richness and complexity, but also aromatic preservation, elevage was in a combination of new and used French barrique (Taransaud and Bousset), used French demi-muid (Atalier), and used Austrian Foudre (Stockinger).

95 Points - Decanter - “*This long, lean, and focused wine possesses a wealth of pulverised graphite notes and white ash, so characteristic of Coombsville, layered with unsmoked tobacco. A firm spine of grippy acidity and very firm, taut tannins form the structure of this red. Super savoury charcuterie notes round out the finish. I could see this wine notching a 100-point score if bottles are still around to review it in 2041.”*

94 Points - James Suckling

2022 Phoenix Vineyard Cabernet Sauvignon



The Phoenix Vineyard was planted in 1982 with old heritage field selections of Cabernet Sauvignon, Cabernet Franc, and Merlot. When we took over, we converted to Organic Farming, planted new vines where some of the old vines had given up, and focused on rejuvenating the old vines with compost and pruning. The steep hillside and narrow rows require most that work be done by hand — even the compost is applied with shovels and wheelbarrows — that task alone takes two weeks. It's a challenging vineyard to farm but it's so worth it. The soils are some of the most unique in the entire Napa Valley. The east-facing steep hillside of the Phoenix Vineyard sits on an undisturbed ridge of ancient marine shale soils. The rock content and sea minerals of these soils create unique and haunting wines with high-toned red fruits, perfumed and exotic, and a lightness in the mid-palate that is contrasted by a long, firm, and structured finish. Wine singular enough, and complete enough, to be worthy of a single vineyard designation.

Vine by vine selections are made at harvest. We make multiple picks and our crew is meticulous in only harvesting vines at the ideal ripeness. The wine sees delastages and extended pumpovers during peak fermentation to ensure we capture all the flavor and texture the fruit has to offer. We press the wine at dryness to maintain freshness and the rich, red fruit notes. This wine is given 20 months of elevage, initially in ~20% new French oak and a few older French oak barrels, and then racked to large foudres to preserve the freshness and aromatics. The wine will reward long aging or can be enjoyed young with a meal after a little decanting. **Certified Organic!**

99 Points – Decanter – "*Complex aromatics lead with a high-toned, seductive Calabrian chilli oil note and vibrant bay laurel, interwoven with blue and red-toned fruits and subtle white pepper nuances. Hints of tobacco and sandalwood add further intrigue. Medium-bodied, the wine features assertive, grippy tannins with a pixelated texture and a pure fruit character that is bright and juicy on the palate—exceptionally fresh, inviting, and ideally suited for long-term cellaring or pairing with a meal. The finish is long and layered, offering the finest dark chocolate notes, a touch of sea salt, wet slate, crushed graphite, and an electric sense of energy and tension. A dazzling and remarkable wine.*"

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 Matthiasson 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.