

Matthiasson Refosco Vineyard



THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Napa Valley

CEPAGE: 100% Refosco

WINEMAKING: The grapes were destemmed and crushed, then fermented in a small stainless-steel tank. We did a mixture of manual punch downs and pump-overs. We pressed after two weeks on the skins

ALCOHOL BY VOLUME: 12.0%

AGING: neutral puncheons for 20 months.

ANNUAL PRODUCTION: 230 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

