

Matthiasson Schioppettino Vineyard

THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Schioppettino

WINEMAKING: The winemaking for the Schioppettino is all about transparency and trying to showcase the variety. The fruit is 100% destemmed and fermented in small open top tanks with twice daily punchdowns. The fruit is handled more delicately than our Bordeaux varieties and fermentation temperatures are kept on the cooler side to preserve the distinct aromatics. Aged in neutral barrels for 10 months

ALCOHOL BY VOLUME: 12.5%

AGING: Aged in neutral barrels for 10 months

ANNUAL PRODUCTION: 162 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

