



## 2012 Napa Valley Refosco

MATTHIAS  
SON

Refosco (dal Penduncula Rosso) originates in the Friuli region of Italy and Slovenia. While most Refosco in the U.S. is misnamed, and is actually Mondeuse noire, true Refosco dal Penduncula Rosso budwood was imported from Italy and officially released in the late 90s. We have one of the only plantings in California. An ancient grape, Refosco was first mentioned in print in 1409 at a banquet for Pope Gregory XII. It is distantly related to Syrah and Pinot noir.

The wine is 100 percent Refosco dal Penduncula Rosso. The 2012 vintage is our fourth crop. We grafted the budwood onto mature Merlot vines in 2008. So far Refosco has thrived in the moderate marine-influenced climate here at the southern mouth of the Napa Valley.

The grapes were destemmed and crushed, and fermented in a very small stainless steel tank. We did a mixture of manual punch downs and pump-overs. We pressed after 18 days on the skins, and aged the wine in neutral barrels for 20 months. We bottled unfinned and unfiltered.

The pH is 3.77, the TA is 5.5 g/l, and the alcohol is 13.2%. 123 cases were made.

The Refosco has a huge and captivating nose of white pepper, almonds, tropical fruit, and smashed berries. The flavors continue with marzipan, berries, and a distinctive iron-y and stony minerality. The tannins and concentration are very strong, but the moderate alcohol and balanced acidity keeps the palate lively and clean.

### The Vineyard

The Refosco represents 3 rows in our home vineyard in the Western Oak Knoll area of Napa Valley. It was grafted onto 15 year old Merlot vines. Organically managed, with fruit trees at the ends of the rows and flowering bushes throughout for "good bug" habitat, the vines are serenaded throughout the season by kids, coyotes, owls, bees, and the occasional roar of one of our old tractors.