



2014 Napa Valley Refosco, Matthiasson Vineyard

Refosco (Nostrano) 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 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. The 2014 vintage is our sixth crop. We grafted the budwood onto mature Merlot vines in 2008. Refosco thrives in our moderate marine-influenced climate at our home down in the foggy and breezy 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 18 months. We bottled unfinned and unfiltered.

The pH is 3.88, the TA is 5.5 g/l, and the alcohol is 13.5%. 146 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 ("Matthiasson") vineyard in the Western Oak Knoll area of Napa Valley. The vines were planted in 1996. 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.