



2012 Napa Valley Ribolla gialla, Matthiasson Vineyard

MATTHIAS
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Ribolla gialla originates in the Friuli region of Italy and across the border in Slovenia. It's earliest known mention was in the Pope's paperwork managing a dispute between the Bishop of Trieste and a monastery in Venezia in 1296. We chose to ferment this wine on it's skins and stems in the ancient traditional manner.

The wine is 100 percent Ribolla gialla.

The wine as fermented whole cluster in a closed-top tank. After three weeks the must was pressed, and the wine was aged for 20 months in neutral barrels. No SO2 was used until bottling.

The alcohol is 12.8%. pH is 3.77 and TA is 5.5. 233 cases were made.

The Ribolla gialla tastes like hazelnuts, baking spices, meyer lemon curd, Bartlett pear, but most of all it has a stony minerality that is incredibly distinctive. There is supple tannic structure and fresh balanced acidity, with great weight and length given the low alcohol.

The Vineyard

The Ribolla gialla represents seven rows in our home vineyard in the Western Oak Knoll area of Napa Valley. It was grafted onto 15 year old Merlot vines. George Vare was given a few sticks of the budwood from Josko Gravner in 2001 and grafted it into his own vineyard, which Steve was managing. Steve and then Jill in love with the variety in the process, and immediately grafted the variety into their own vineyard when they purchased it in 2006. Organically managed, with fruit trees at the ends of the rows, the vines are serenaded throughout the season by kids, coyotes, owls, bees, and the occasional roar of one of our old tractors.