



MATTHIAS
SON

2012 Napa Valley Refosco/Merlot

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.

Merlot has been grown in the Friuli region for many years, and is often blended with the indigenous Refosco. The rich palate and dark fruit of the Merlot dovetails perfectly with the spice and minerals of the Refosco. In 2012 we had a surprisingly ample crop of Refosco, and Jill decided right then, on the morning of harvest, that we should take some of our Merlot, which we were harvesting at the same time, and ferment a special 50/50 Refosco/Merlot cuvee.

The wine is 50 percent Refosco dal Penduncula Rosso and 50 percent Merlot.

The grapes from each variety were destemmed and crushed, and then combined together to ferment in an open-top bin. We did two manual punch downs per day. We pressed after 14 days on the skins, and aged the wine in neutral barrels for 20 months. We bottled unfinned and unfiltered.

The pH is 3.59, the TA is 6.1 g/l, and the alcohol is 13.6%. 75 cases were made.

The white pepper and smashed berries of the Refosco blends perfectly with the Merlot flavors of red cherry, rose petal, sage and black tea. The wine is rich and full, yet very lively, and extremely long.

The Vineyard

The Refosco and Merlot are grown at our home "Matthiasson Vineyard." 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.