



## **2017 Napa Valley Refosco, Matthiasson Vineyard**

Refosco 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 (in our case it is the Nostrano selection) 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.

Refosco thrives in the moderate marine-influenced climate at our home down in the foggy and breezy mouth of the Napa Valley. The wine is 100 percent Refosco.

Luckily we harvested well before the fires. 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 16 days on the skins, and aged the wine in neutral Burgundy barrels for 11 months. We bottled unfinned and unfiltered.

Our Refosco is always defined by its balance between fruitiness and earthiness, and its full soft tannins. A happy wine, it is one of our favorites to drink at home.

The pH is 4.03, the TA is 6.3 g/l, and the alcohol is 12.1%. 124 cases produced.

### **The Vineyard**

The Refosco represents 5 rows in our home ("Matthiasson") vineyard in the Western Oak Knoll area of Napa Valley. The vines were planted in 1996. We grafted the budwood onto the mature Merlot vines in 2008. 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.