



2010 Napa Valley Ribolla gialla

MATTHIAS
SON

Ribolla gialla originates in the Friuli region of Italy and Slovenia. It's earliest know mention was in a wedding menu dating back to the 13th century. Though in modern times it is made in a typical white wine style, it was traditionally fermented on it's skins, often in an amphora buried in the ground.

The wine is 100 percent Ribolla gialla. The budwood was carried into the U.S. from the Gravner vineyard by the late George Vare. We grafted it into our own vineyard in 2007.

The grapes were harvested by the entire family, foot trod, and fermented in an open top bin inside the vineyard. The entire cluster was macerated, stems and all. After three weeks the must was pressed, and the wine was aged, also in the vineyard, for 20 months in a neutral barrel.

The alcohol is 10.9%. 22 cases were made.

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

The Vineyard

The Ribolla gialla represents 80 vines in our home vineyard in the Western Oak Knoll area of Napa Valley. It was grafted onto 15 year old Merlot vines. Organically managed and dry-farmed, 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.