



2015 Greco di Tufo

MATTHIAS
SON

Our Greco di Tufo is a blend of fruit from two vineyards, the Helen's Gate Vineyard in Rutherford and the Muller Vineyard in the Dunnigan Hills. The two lots of grapes were co-fermented. We whole-cluster pressed the grapes, and fermented and aged the wine in neutral Burgundy barrels for 9 months. Due to the high acid content we allowed all of the wine to go through secondary (ML) fermentation. To preserve the freshness there was no battonage.

The pH is 3.17, the TA is 9.38 g/l, and the alcohol is 13.2 %. 74 cases produced.

The Greco di Tufo is a fascinating wine, despite it's youth it has lots of developed characters such honey and toasted nuts, as well as candied citrus and dried herbs. These savory characters are balanced with bright acidity and a feather light finish. It will be perfect with salty Italian summer foods such as grilled fish, wood-fired pizza, sardines, bitter greens, or crusty bread and olives.

The Vineyard

The Helen's Gate Vineyard is the home of Arthur Berliner and Marian Lever. It sits on an east-facing hill along Whitehall Lane in the Rutherford District of Napa Valley. We planted the vines in 2009. The Vineyard is organically managed, with all farming done by hand (no tractors). The vines are surrounded by Marian's riotous plantings of flowers and fruit trees.

The Muller Vineyard is nestled in the Dunnigan Hills, which are rolling terrain of rock and gravel in California's inland Yolo County. Vigorous Italian varieties such as Greco di Tufo thrive in the hot climate and lean soils.