



2015 Napa Valley Schioppettino

MATTHIAS
SON

Schioppettino (also called Ribolla Nera) originates in the Friuli region of Italy and Slovenia. We have one of the only plantings in California. An ancient grape, Schioppettino, which means "gunshot," was first mentioned in print for a wedding ceremony in 1282. It is distantly related to Syrah and Pinot noir.

The wine is 100 percent Schioppettino.

The grapes were destemmed and crushed, and fermented in a small open top bin. We did two manual punch downs per day. We pressed after approximately three weeks on the skins, and aged the wine in neutral barrels for 11 months.

The pH is 3.69, the TA is 6.4 g/l, and the alcohol is 12.1 %. 73 cases produced.

The Schioppettino has fascinating flavors of cedar, black pepper, violets, and raspberry. It has lots of acid and stony minerality. It has naturally low alcohol and a very refreshing and clean finish.

The Vineyard

The Schioppettino represents 2 rows in our home vineyard in the Western Oak Knoll area of Napa Valley. It was grafted in 2008 onto 18 year old Merlot vines. So far it has thrived in the moderate marine-influenced climate here at the southern mouth of the Napa Valley. 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.