



2021 Napa Valley Schioppettino, Matthiasson Vineyard

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

The grapes were destemmed and crushed, then fermented in very small stainless-steel tanks. We did a mixture of manual punch downs and pump-overs. The tiny lot of wine fit into only two puncheons. We used the larger format puncheons instead of normal barrels to slow down the aging and preserve the aromatics.

The pH is 3.58, the TA is 5.51 g/l, and the alcohol is only 11.0 %. 146 cases produced.

The Schioppettino has fascinating flavors of cedar, white and black pepper, flowers, and raspberry. It is incredibly fresh tasting, with a stony minerality underlying the cooling flavors. It has naturally low alcohol and a very refreshing and clean finish. Tons and tons of flavor, yet feather light on the palate.

The Vineyard

The Schioppettino represents two rows of 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 2010. CCOF certified organic, 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.