



2022 Napa Valley Schioppettino, Matthiasson Vineyard

- Unique, peppery aroma.
- Ancient and very rare variety, originally from Friuli.
- Estate-grown, CCOF Certified vineyard.
- The pH is 3.82, the TA is 5.5 g/l, and the alcohol is only 11.0 %. 127 cases produced.

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 ancient and unrelated to any other known variety.

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. Aged in neutral burgundy barrels for ten months.

The Schioppettino has fascinating flavors of white and black pepper, cedar, 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 mature vines over to Schioppettino 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 coyotes, owls, bees, and the occasional hum of one of our fully electric Monarch tractors.