

2023 Napa Valley Schioppettino, Matthiasson Vineyard

- Unique, peppery aroma.
- Ancient and very rare variety, originally from Friuli.
- Estate-grown, CCOF Certified vineyard.
- The pH is 3.80, the TA is 5.5 g/l, and the alcohol is 12.5 %. 162 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 consistently mild growing season of 2023 resulted in a Schioppettino of exemplary depth and complexity. Schioppettino is a challenging grape to farm and prefers moderate or cooler temperatures to reach its full potential. The long, mild season produced a wine with great extraction and expressive flavors all while retaining bright acidity. The 2023 vintage boasts Schioppettino's distinct peppery aroma along with bright red fruit notes. The winemaking for the Schioppettino is all about transparency and trying to showcase the variety. The fruit is 100% destemmed and fermented in small open top tanks with twice daily punchdowns. The fruit is handled more delicately than our Bordeaux varieties and fermentation temperatures are kept on the cooler side to preserve the distinct aromatics. Aged in neutral barrels for 10 months.

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 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.