



Ancient White Wine No. 2

We have always been fascinated by the history of agriculture, food and fermented beverages. It's part of what inspired us to get into wine in the first place, and it's what sparked our latest small-lot wine project: Ancient White Wine No. 2.

Wine is an ancient tradition, going back at least ten thousand years. Even though winemaking has evolved, our taste buds have not really changed, and we can be confident that our winemaking ancestors also sought deliciousness in their wines.

For millennia it was common to add a little seawater or sea salt to wines. And we all know that a pinch of salt makes most things more delicious. In addition to enhancing flavor, seawater was added to wine to increase its longevity the same way it is used to preserve meat and other foods. We were very curious, so we tried it. Lo and behold, we found one more thing that can be improved with a little salt!

We started by choosing the grape. As you probably know, we have something of a passion for obscure, unusual grape varieties here at Matthiasson, including a small patch of Greco di Tufo vines that we grow at the Helen's Gate Vineyards in Rutherford. With its Mediterranean roots, we decided Greco would be the most fitting choice for this wine.

We fermented the grapes on the skins, similar to our method for Ribolla Gialla, using no added yeast. Once the wine was done fermenting, it was aged in a clay amphora.

Before bottling we conducted trials to test the right amount of salt, using a favorite of ours: Jacobsen Salt Co.'s Trapani Sea Salt. By using sea salt, we were able to get the same flavor impact without any dilution. We found that a small amount softened the wine and enhanced the fruitiness without the wine tasting salty. That small pinch of salt was a revelation and once again we learned that our ancestors understood flavor.

It's perfect paired with all kinds of Mediterranean food like tinned fish, wood-grilled fish, feta cheese, oil-cured black olives, calamari, braised greens with pine nuts and raisins, eggplant, or hummus. Our favorite pairing is baked salt-crusted fish, a match that stands the test of time.

Alcohol is 12.0%. 72 cases produced.