



## **2023 Napa Valley Refosco, Matthiasson Vineyard**

- Seven rows of vines planted next to our house.
- CCOF Certified organic. Native yeast.
- Aged in Stockinger foudre to maintain aromatics and elegance.
- The pH is 3.90, the TA is 5.0 g/l, and the alcohol is 13.0%. 432 cases produced.

Refosco originates in the Friuli region of Italy and Slovenia. While most "Refosco" in the U.S. is misnamed and is actually Mondeuse noire, true Refosco budwood (in our case it is the Nostrano selection) was imported from Italy and officially released in the late '90s. We have one of the only plantings in California. An ancient grape, Refosco was first mentioned in print in 1409 at a banquet for Pope Gregory XII.

Refosco thrives in the moderate, marine-influenced climate at our home vineyard down in the foggy and breezy mouth of the Napa Valley.

The grapes were destemmed and crushed, then fermented in a small stainless-steel tank. We did a mixture of manual punch downs and pump-overs. We pressed after two weeks on the skins and aged the wine in neutral puncheons for 20 months.

Our Refosco is always defined by its balance between fruitiness and earthiness, and is full of soft tannins. The wine has notes of brambly fruit, plums, graphite, and lots of black and white pepper. A happy wine, it is one of our favorites to drink at home.

This is a wine for lovers of the Northern Rhone, Cru Beaujolais, Nebbiolo from Alto Piemonte, or Mencia from Galicia. It epitomizes the earthy/fruity balance and lifted aromatics that just tastes so good.

### **The Vineyard**

The Refosco represents seven rows in 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 2008. 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 tractors.