



2023 Napa Valley Ribolla Gialla, Matthiasson Vineyard

- Cuttings from Gravner, first vintage 2008.
- Skin macerated until dryness, 20 months élevage.
- CCOF Certified organic. Native yeast. Estate grown.
- The pH is 4.12, TA is 5.54 g/L, and alcohol is 12.0%. 345 cases produced.

Ribolla Gialla originates in Friuli-Venezia Giulia near the Italy-Slovenia border. An ancient grape variety, its earliest known mention was by the Pope in 1296. Ribolla Gialla makes an unparalleled food wine, filling the gap in food pairing between white wines and red wines — it can be amazing with pork and stewed pome fruit, fatty raw seafood, cured meats, and intense cheeses. We have been making macerated, aka “orange wine,” from this fruit since 2008, one of the first macerated wines in California.

The wine was fermented whole cluster with native yeast in an open-top tank with twice daily punchdowns. After two weeks the must was pressed, and the wine was aged sur lees for 20 months in old neutral barrels.

Savory and complex, the Ribolla Gialla tastes like hazelnuts, baking spices, celery salt, Meyer lemon curd, Bartlett pear, but most of all it has a stony minerality that is incredibly distinctive. There is supple tannic structure and fresh balanced acidity, with great weight and length given the moderate alcohol.

The Vineyard

The Ribolla Gialla represents seven rows in our home (“Matthiasson”) vineyard in the Western Oak Knoll area of Napa Valley. It was grafted onto 15-year-old Merlot vines. George Vare was given a few sticks of the budwood from Josko Gravner in 2001 and grafted it into his own vineyard, which Steve was managing. Steve (and then Jill) fell in love with the variety in the process, and immediately grafted the variety into their own vineyard when they purchased it in 2006. Farmed using only organic methods, with fruit trees at the ends of the rows, the vines are serenaded throughout the season by coyotes, owls, bees, and the occasional hum of one of our fully electric tractors.