



2024 Napa Valley Schioppettino, Matthiasson Vineyard

- Exotic black pepper and mulberry, intense flavors contrasted with feather-light palate.
- Ancient and very rare variety, originally from Friuli, Italy.
- Estate-grown, CCOF Certified vineyard.
- The pH is 3.84, the TA is 4.5 g/l, and the alcohol is 11.5 %. 149 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.

Schioppettino is a challenging grape to farm and prefers moderate or cooler temperatures to reach its full potential. Our location at the mouth of the Napa Valley, near the San Francisco Bay with its cool breezes, is right at the edge of where Schioppettino can thrive and maintain natural acidity and vibrancy.

The winemaking for the Schioppettino is all about transparency and trying to showcase the variety, especially Schioppettino's distinct peppery aroma and its bright red fruit notes. The fruit is 100% destemmed and fermented in one small tank. 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 Vineyard

The Schioppettino represents just 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.