California Sweet Vermouth No. 10

- A "farmhouse" Vermouth, made from a complex solera-aged fortified wine and fresh botanicals that are mostly from our farm.
- Made from the rare Flora variety (a cross of Semillon and Gewürztraminer), aromatized with cardoons, wormwood, blood orange, sour cherries.
- Can drink neat as an aperitif or a "grown up" dessert wine, on the rocks, or mix for bespoke cocktails, especially good in a Negroni or Manhattan.

Our vermouth is primarily about the quality of the wine — the base wine before the herbs, spices, and fruit exracts are added. Each year the grapes for vermouth are picked very late, with some botrytis and raisins at harvest, and we produce a rich and complex dessert wine. Then we layer in extracts made from fresh organic ingredients and age the vermouth a bit longer before bottling.

This base wine is mainly composed of a rare variety named Flora, which was bred at UC Davis by the legendary Harold Olmo back in the 1930s to be a base for fortified wines. Flora is a natural cross between Semillon and Gewürztraminer. The California industry moved away from these types of wines by the 1950s and Flora fell into obscurity. The temptation to make wine from this rare and historical variety was too much to resist. The Solera includes small amounts of Viognier and Muscat of Alexandria.

The grapes are fermented with the skins using daily punchdowns to increase the extraction of flavors and phenolics. The wine is macerated for at least a week before being pressed and transferred to a mix of old brandy casks and neutral French oak barrels for aging. The young wine is folded into our solera, and the portion bottled each year is a blend of multiple vintages with the oldest wine coming from 2015. The older wine provides dried fruit and nutty aromas which are balanced by the vibrancy and fresh citrus notes of the younger wine.

The base wine is mixed with infusions of our own blend of fruit, herbs, and spices, most of which we grow ourselves. Fresh blood oranges and sour cherries amplify the fruit notes from the base wine. Cardoons and wormwood from the Matthiasson garden provide the bitter notes that bring depth and balance the residual sugar. All infusions are made in neutral grape brandy. Sweetness is balanced with organic cane sugar.

This is our tenth batch in the 15 years since our first release. The wine is bottled unfined and unfiltered to preserve the complex aromas and flavors from the infusions. The vermouth will occasionally develop some natural sediment in bottle (from the plant oils), but this will not impact the flavor or texture of our handmade, farmhouse vermouth.

The Matthiasson Sweet Vermouth No. 10 makes a great Boulevardier, Blood and Sand, Negroni, Manhattan, or spritzer, and can also be served neat as an aperitif or to accompany dessert.

216 cases produced. Alcohol by volume 17.0%.

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