



2022 Napa Valley Refosco, Matthiasson Vineyard

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. It is distantly related to Syrah and Pinot noir.

Refosco thrives in the moderate, marine-influenced climate at our home 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 white pepper. A happy wine, it is one of our favorites to drink at home.

The pH is 3.80, the TA is 5.6 g/l, and the alcohol is 12%. 230 cases produced.

The Vineyard

The Refosco represents 5 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.