



2022 Napa Valley Ribolla Gialla, Matthiasson Vineyard

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 “orange wine” from this fruit since 2008, one of the first orange 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 18 months in neutral barrels.

The wine is 100 percent Ribolla Gialla from our home vineyard. The alcohol is 11.5%, the pH is 3.75 and the TA is 5.9 g/L. 390 cases produced.

The Ribolla Gialla tastes like hazelnuts, baking spices, 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.