



presents...

MATTHIASSEN

with **STEVE MATTHIASSEN**

WEDNESDAY, JULY 27, 2022 • 4PM - 7PM



The current glitz and glamour associated with the wines of Napa Valley were built on the foundations from an agrarian past. Steve and Jill Klein Matthiassen, with their agricultural background, run their namesake Napa winery and are the modern-day embodiment of this history. The winery, founded in 2003, is one of the few understated, under the radar places to visit in Napa.

Steve has always had a love of farming. After earning his degree in Philosophy, he moved to San Francisco and joined a community garden program where he learned about the agriculture department at the University of California at Davis. He decided to pursue his passion there and went on to earn a master's degree in Viticulture and Pest Management. During his time at UC Davis, he got a job at a small sustainable agriculture company working in vineyards and orchards. In 2002, he and his wife Jill, a fellow farmer whom he met at UC Davis, moved to Napa and started a vineyard consulting business working with top notch producers like Araujo Estate, Spottswoode, Chappellet and Robert Sinskey—to name a few. The relationships he has developed through these assignments and

their knowledge about the vineyards in the area has been key in their ability to source high quality grapes for their own production. The duo adheres to the philosophy that “winemaking for us is a natural extension of farming, and most of our grapes come from the seven vineyards that we farm in Napa and Sonoma.”

It did not take very long for the Matthiassens to become equally known for their wine making skills as their farming skills. Both Food & Wine Magazine and Jon Bonné of the San Francisco Chronicle have anointed Steve Matthiassen “Winemaker of the Year” in addition to being lauded as a James Beard Outstanding Wine, Spirits, or Beer Professional Semi-Finalist in 2019.

Please join us in welcoming Steve Matthiassen, owner and winemaker of Matthiassen, to our wine bar. Steve will present a flight of his current releases, exploring classical expressions of different grape varieties.

THE WINES ARE SERVED AS 2-OUNCE POURS AND 5-OUNCE GLASSES.

\$40 PER PERSON OR \$34 FOR WINE CLUB MEMBERS

- **2020 Matthiassen White Wine, Napa Valley**
Retail: \$48.00, \$18.00/glass
- **2021 Matthiassen *Linda Vista Vineyard* Chardonnay, Napa Valley**
Retail: \$39.00, \$15.50/glass
- **2020 Matthiassen Cabernet Franc, Napa Valley**
Retail: \$60.00, \$21.25/glass
- **2020 Matthiassen *Village No.4* Cabernet Sauvignon, Napa Valley**
Retail: \$45.00, \$17.25/glass
- **2019 Matthiassen Cabernet Sauvignon, Napa Valley**
Retail: \$78.00, \$26.25/glass

IF QUANTITIES ALLOW, THE FEATURED WINES SERVED ON FLIGHT NIGHT
WILL BE ON SALE FOR THAT NIGHT ONLY AT 15% OFF RETAIL
TO THOSE WHO PURCHASE A FLIGHT.

These wines and many others can be found on our website: www.fpwm.com