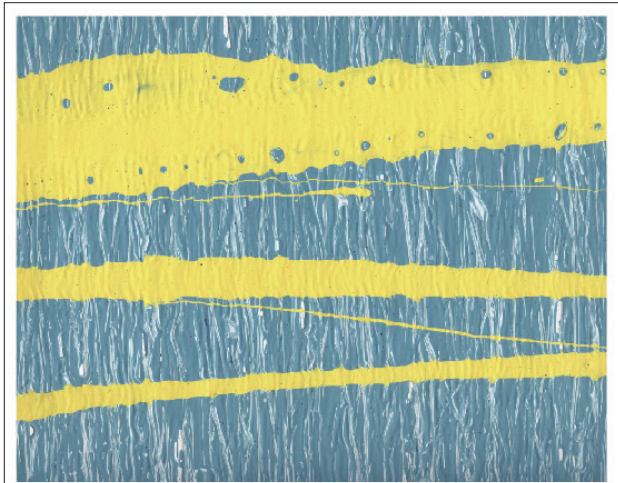


BENEVOLENT NEGLECT

RIBOLLA GIALLA



RIBOLLA GIALLA

VITI/VINI

From the Bengier (formerly Vare) Vineyard in the Oak Knoll District in southern Napa. It sits in the mouth of Napa's Dry Creek Canyon, right next to the creek, and is favored by cooler breezes and marine air from San Pablo Bay. It is certified organic. 15 days of skin contact, where the cap is delicately submerged to keep it wet, barrel aged in old barrels and topped up 50% less than normal to encourage flor yeast. First SO2 addition is at bottling.

PRODUCER

Winemakers Matt Nagy and Ben Brenner are Matthiasson protégées spreading their wings on their first solo project. With Steve as a mentor and friend they have connections to some of California's most iconic vineyards making it a cinch for cellar practices to be thoughtful and hands-off, hence the name, Benevolent Neglect. Minimal intervention is the best way to describe their winemaking style. In their words: "the idea of the winemaker is to be the reliable translator—to take what was made in the vineyard from sun, water and soil and let it become the finest it can be."

WINEMAKERS Matt Nagy and Ben Brenner

COUNTRY/REGION USA/California/Napa Valley/Oak Knoll

GRAPE VARIETY Ribolla Gialla

SOIL Gravelly loam/alluvial fan

AGE OF VINES Planted 2001

PRODUCTION 864 bottles

communal brands



CLASSIC WINE FOR MODERN PEOPLE