



FAMILY OWNED & OPERATED

"Two brothers came home from college to save the family farm and ended up creating a wine region."

John and Karl Giguere are 5th generation farmers who pioneered viticulture in the Dunnigan Hills region of California. After selling their successful RH Philips and Toasted Head brands in 2000, they moved six miles away and created Matchbook Wine Company.



Owners | Karl, Lane, & John Giguere



Winemaker | Dan Cederquist

Dan Cederquist is a U.C. Davis graduate who began his career at Stag's Leap Wine Cellars before becoming Winemaker at DeLoach Winery. He joined John and Lane Giguere at Matchbook's inception in 2005.

MATCHBOOK
EAST OF NAPA | LEFT OF CENTER
www.matchbookwines.com



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ESTATE VINEYARDS

The Dunnigan Hills of Zamora, California

ESTATE VINEYARDS

374 Acres of Vines

10 Varietals

Top Wine – Cabernet Sauvignon
(105 acres)

Sustainably farmed with organic & Regenerative Certifications planned

Soil Type: Corning Red Gravel Loam, well drained, rocky with good biology

THE FARM

870 acres of vines contracted to other wineries

300 acres of high density olives

Top Varietal – Petite Sirah

Sustainably Farmed

6 generations of the Giguere family involved in Yolo County agriculture



CA SUSTAINABLY CERTIFIED

"It's the right thing to do." - John Giguere (5th generation Farmer & Owner)

Matchbook Winery became California Sustainably Certified in 2022. The California Rules Certified Green seal signifies a third-party audited commitment to farming that is environmentally and socially responsible while also being economically viable. This credential is just the first step in our mission to become certified organic and regenerative.

The rocky soils and Mediterranean climate provide ideal growing conditions for wine grapes, but it's the upland geography that creates the drainage which is essential for the production of top flight wines. The hills that rise above the Sacramento Valley to the West capture delta breezes, dropping temperatures by 40 degrees in the summer. The change in temperature preserves the natural acidity of the grapes and boosts both color and flavor development - essential for wine quality.

SHEEP GRAZING

Fall and winter grazing adds organic fertilizers and promotes the biology of the soil.

COMPOST TEA

Super-charged inoculum of fungi and bacteria to improve soil health.

BIO-STIMULATES

Fish Hydrolysate, Kelp and Humic and Fulvic Acids added to help grow the microbial community in the soil.

COVER CROPS

Builds organic matter, shades the soil from excessive heat & helps the environment by pulling carbon out of the atmosphere.

SOLAR PANELS

1,675,651 kw, powers roughly 65% of winery and vineyard energy. Sustainable, long term.

INNOVATIVE WINEMAKING

Matchbook wine style is a reflection of the climate and soils of the Dunnigan Hills appellation – big fruit and soft texture. The fruit is picked at ripeness levels that maximizes flavor but restrains astringency. The wines are aged in French, Hungarian and American oak in both small and large format vessels. This allows the wines to increase in body and weight while softening at the same time, resulting in a long, lingering finish. Bold Rich and Expressive!

FERMENTATION PROGRAM

The Winery is designed for small lot fermentations to control quality.

Automatic fermentation pumps are used to increase frequency of pump-overs to extract more flavor and richness.

Delestage techniques - the fermentation of wine on the skins of an already fermented wine - are employed to gain color and structure.

Wine X-ray Analytics allow for real-time data to manage wine structure.

AGING PROGRAM

8,000 French, Hungarian and American Oak barrels are used in the aging process.

17 Large Format Oak Casts are used to soften and age the wines.

6 Concrete Eggs are used for both fermentation and aging, creating minerality in the wines.