

WILEY WINES

Oak Knoll “Ribolla Gialla”



Winemaker

Phineas Fittipaldi

Wine region

California

Story

Wiley Wines is the vision of enthusiast Phineas Fittipaldi. It all started in a Minneapolis bar, imagining the wines he truly wanted to drink. That dream sparked a journey west to California, where he set out to make wines that break the rules. Wiley Wines is about freedom, curiosity, and chasing what feels right. Every bottle is single-vineyard, single-varietal, and crafted with minimal intervention, a true expression of place, passion, and the thrill of doing things your own way.

Vineyard

Sourced from the Bengier Family vineyards in Napa Valley's Oak Knoll appellation, this wine is rooted in sedimentary, gravelly alluvial loam soils, known for their good drainage and ability to produce expressive fruit.

Vinification

Grapes are fermented on the skins for 14 days, with 50% whole cluster and 50% destemmed fruit. The must is gently pressed into tank, then transferred to amphora for 6 months of aging. The wine receives a small amount of sulfur after malolactic conversion and again just before bottling. Unfined and unfiltered. Only 50 cases produced.

Tasting Notes

Amber color in the glass. The nose shows unripened apricot, marmalade, and strong minerality. On the palate, it is light to medium-bodied with a textured, savory profile and a crisp, saline finish.

Food Pairing

This wine is ideal with shellfish, roasted chicken, spaghetti alle vongole, garlic sautéed green beans or with Comté or goat cheese.

QUICK FACTS

Variety

100% Ribolla Gialla.

Aging

Amphora on lees.

Farming

Made with Certified Organic Grapes.

