

Matt Trevisan, owner and winemaker of Linne Calodo, crafted his first vintage in 1998. He has garnered accolades and A-level scores for his Rhone influenced and Zinfandel artisan blends. Considering Paso Robles is a wine region in the grips of rapid growth, Matt is an old-timer, and his wines have rightfully amassed a devoted following. Easily approachable, Trevisan carries himself humbly and is always up for a good conversation about golf, aviation, travel and of course, his winemaking philosophies.

Born in Southern California, Matt took a roundabout way into establishing himself in the wine industry. Trevisan began his acclimation to San Luis Obispo County while at Cal Poly studying Biochemistry. There, he discovered the vineyards of Paso Robles through friends and developed a passion for winemaking. He apprenticed at local wineries, which enabled him to understand the many aspects of winemaking and to hone his skills in the vineyard and winery.

The mission of Linne Calodo is to produce unique and exceptional, small-batch wines true to the terroir of westside Paso Robles. The name of the winery pays homage to the distinguishing limestone soil series specific to the esteemed Paso Robles Willow Creek District. Known for fruit-forward, distinctive and complex flavors, Trevisan uses Syrah, Grenache, Mourvèdre and Zinfandel as his main ingredients in his hand-crafted blends. Always up for a new challenge, he plays with varietal percentages in each of his blends to create unique flavors in order to utilize each harvest's optimal offerings.

In 2002, Matt opened up shop on a piece of property tucked quietly off Vineyard Drive. He then began planting his own vineyards in 2004, and today farms 54 acres of estate fruit. Farming is an essential aspect to making great wines, and Matt prides himself on being both a vineyard owner and winemaker. Along with his wife Maureen, he has established a setting that is tranquil and serene. Together, they run the winery while enjoying time with their daughters Gabbi and Roxie and son Cash, as well as their dogs Marley and Rocket.

Keeping a handle on their moderately growing production, the Trevisans maintain sophisticated distribution, with exclusive allocation to their wine club. Their sought after wines are also featured in upscale restaurants and boutique wine outlets around the country.

The inventiveness of Matt's winemaking, paired with his philosophy of maintaining a sustainable business (one that is environmentally sound, economically feasible, and socially equitable), ensures an exciting future for both winery and winemaker.