

Matthews

2016 Reserve Cabernet Sauvignon



The 2016 Matthews Reserve Cabernet Sauvignon was crafted from several vineyards across three separate AVAs in Washington State: Columbia Valley, Red Mountain, and the Walla Walla Valley. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They were then hand-harvested in the early morning between late September and late October, with the final pick coming on October 27th, 2016. Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in either concrete eggs (70%) or stainless-steel tanks (30%). Using only the free-run wine, it was then moved to custom French oak barrels (65% news) for 20 months of cellaring with over 40 individual evaluations by our winemaking team. The resulting 17 barrels were bottled, without fining or filtration, on July 20th, 2018, producing only 417 cases.

“The 2016 Cabernet Sauvignon Reserve (90% Cabernet Sauvignon, 6% Cabernet Franc, and 4% Merlot) is largely cut from the same cloth as the Reserve Claret and was my favorite in the lineup. Its deep purple color is followed by beautiful blue fruits, hints of vanilla and oak, good minerality, medium to full body, and a layered, elegant, lightly textured wine that’s already approachable and will keep for 10-15 years or more.”

-94 points, Jeb Dunnuck, jebdunnuck.com

SELECT VINEYARDS

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|--------------------------|-------------------------------------|
| ① Columbia Valley AVA | Stillwater Creek, Bacchus, Dionysus |
| ② Red Mountain AVA | Quintessence, Canyons, Red Mountain |
| ③ Walla Walla Valley AVA | Pepper Bridge |

AVA	Columbia Valley
Cases Produced	417
Varietal Composition	90% Cabernet Sauvignon, 6% Cabernet Franc, 4% Merlot
Fermentation	70% concrete tanks, 30% stainless steel
Aging	20 months in 65% new French oak
Alcohol	14.2%
Drinkability	Now-2031
Retail	\$62

