

Matthews

2016 Reserve Claret



The 2016 Reserve Claret was crafted from several small vineyard parcels 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 to create maximum concentration in each cluster. They were hand-harvested in the early morning between late September and late October, with the final pick on October 28th, 2016. Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in either concrete (72%) or stainless steel (28%) tanks. Using only the free-run wine, it was then moved to custom French oak barrels for 26 months of cellaring with over 40 individual evaluations by our winemaking team. The resulting 16 barrels were bottled, without fining or filtration, on January 12th, 2019, producing only 391 cases.

“The flagship 2016 Reserve Claret is a blend of 72% Cabernet Sauvignon, 21% Merlot, 5% Cabernet Franc, and the rest Petit Verdot that spent 26 months in 65% new French oak. Its saturated purple color gives way to a medium to full-bodied, pure, incredibly classy wine that has textbook cassis, blueberry, charcoal, and spring flower aromas and flavors. With some background oak, terrific balance, and a pure, balanced style, it’s another seamless 2016 that does everything right.”

-93 points, *Jeb Dunnuck, jebdunnuck.com*

SELECT VINEYARDS

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

AVA	Columbia Valley
Cases Produced	365
Varietal Composition	72% Cabernet Sauvignon, 21% Merlot, 5% Cabernet Franc, 2% Petit Verdot
Fermentation	72% concrete, 28% stainless steel
Aging	65% new French oak for 26 months
Alcohol	14.6%
Drinkability	Now-2031
Retail	\$70

