

Matthews

2017 Reserve Cabernet Sauvignon



The 2017 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 starting in early October, with the final pick coming on November 2nd, 2017. Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in either concrete (43%) or stainless steel (57%) tanks. Using only the free-run wine, it was then moved to custom French oak barrels for 22 months of cellaring with over 40 individual evaluations by our winemaking team. The resulting 16 barrels were bottled, without fining or filtration, on September 16th, 2019, producing only 387 cases.

“Tobacco, blackcurrants, spring flowers, and smoked herb notes all emerge from the 2017 Cabernet Sauvignon Reserve. It’s a wonderfully pure, medium to full-bodied 2017 with silky tannins, great intensity, and a balanced, layered style that’s going to evolve for 15-20 years.”

-94 points, Jeb Dunnuck. jebdunnuck.com

Labeled AVA	Columbia Valley
Cases Produced	387
Varietal Composition	95% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot
Fermentation	57% stainless steel, 43% concrete tanks
Aging	94% new French oak for 22 months
Alcohol	14.4%
Drinkability	Now-2030
Retail	\$80

SELECT VINEYARDS

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|--------------------------|---|
| ① Columbia Valley AVA | Lawrence Solaksen, Dionysus, Stillwater Creek |
| ② Red Mountain AVA | Canyons, Quintessence, Shaw 32, Angela's |
| ③ Walla Walla Valley AVA | Blue Mountain |

