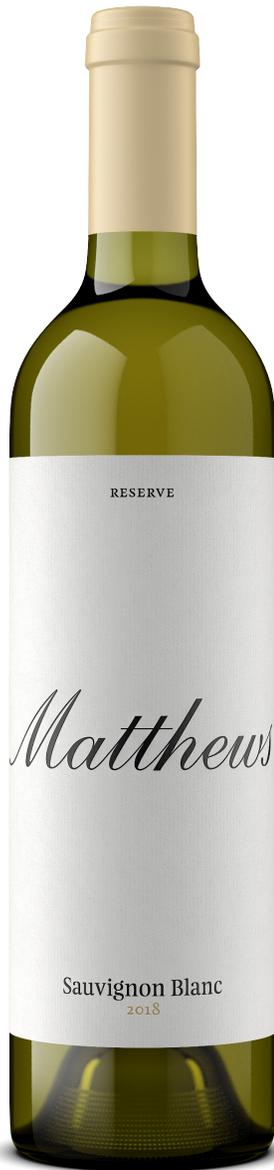


Matthews

2018 Reserve Sauvignon Blanc



The 2018 Matthews Reserve Sauvignon Blanc was crafted exclusively from two vineyard sites in Washington State, located in the Yakima Valley and Royal Slope region of the Columbia Valley. Farmed using sustainable practices, the vines were farmed at one cluster per shoot for maximum concentration. They were then hand-harvested in the early mornings between September 10th - September 14th.

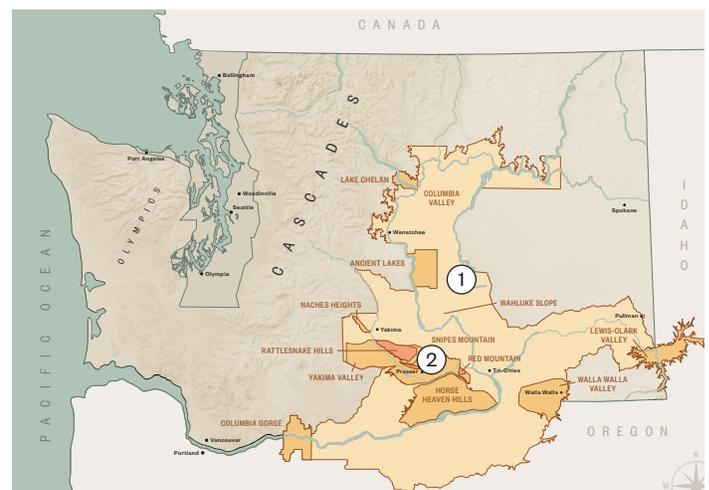
Upon arriving at the winery, each cluster was hand-sorted, whole cluster pressed, and left to settle for 24-48 hours. It was initially fermented in a combination of small concrete eggs and larger French oak puncheons. Using only free-run wine, it was then moved to two 860L French oak puncheons where it was rolled for 3 months before being settled in bottle on July 3rd, 2019. Following over 40 individual evaluations by our winemaking team, the resulting 2 860L barrels were bottled, producing only 171 cases.

“Wine Enthusiast Editor’s Choice. Fermented in concrete eggs and puncheons, this wine is a blend of Royal Slope and Yakima Valley fruit. Appealing aromas of pink grapefruit, whole ginger, herb, gooseberry, wet slate, kiwi, white peach and citrus are followed by medium-bodied, well-balanced tropical and citrus fruit flavors, with a lingering finish that ups the interest. It brings a sense of seriousness and heft and should do well with some bottle age. Serious stuff.”

-92 points, Sean Sullivan, Wine Enthusiast

SELECT VINEYARDS

- | | |
|-----------------------|------------------|
| ① Columbia Valley AVA | Stillwater Creek |
| ② Yakima Valley AVA | Boushey Touro |



Labeled AVA	Columbia Valley
Cases Produced	171
Varietal Composition	97% Sauvignon Blanc, 3% Sémillon
Fermentation	85% concrete egg, 12% used French oak, 3% new French oak
Aging	3 months in fermentation vessels and 6 months in 860L French oak puncheons
Alcohol	13.6%
Drinkability	Now-2021
Retail	\$34