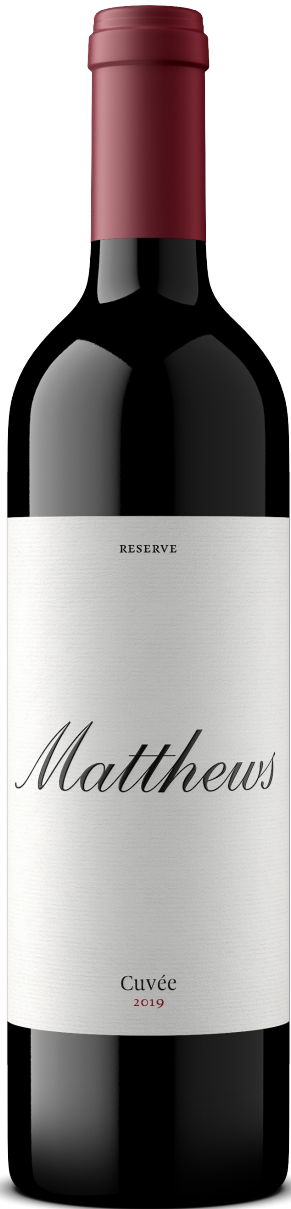


Matthews

2019 RESERVE CUVÉE



The 2019 Matthews Reserve Cuvée was crafted from several vineyards across four separate AVAs in Washington State: Red Mountain, Columbia Valley, Royal Slope 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 mornings of Sept 21st- Oct 16th, 2019. Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then fermented in 50% concrete 50% stainless steel. 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 14 barrels were bottled, without fining or filtration, producing only 344 cases.

“Blue fruit aromatics combine with secondary aromas of allspice, bramble, mesquite and dried flowers. On the palate, blue fruits turn to darker expressions of marionberry pie, black cherry and plum. These dark fruit flavors mingle nicely with dark chocolate, baking spice, fresh earth and pipe tobacco, adding complexity and nuance to the medium bodied and well-structured palate on this wine”

-Bryan Otis, Proprietor

SELECT VINEYARDS

- 1 Red Mountain Hedges Family Estate, Red Mountain Vineyard
- 2 Columbia Valley Conner Lee
- 3 Royal Slope Solaksen
- 4 Walla Walla Valley Pepper Bridge

Labeled AVA	Columbia Valley
Varietal Composition	77% Merlot, 13% Cabernet Franc, 6% Cabernet Sauvignon, 4% Petit Verdot
Fermentation	50% stainless steel, 50% concrete
Aging	22 months in 100% new French oak
Alcohol	14.8%
Case Production	344
Drinkability	Now - 2036
Retail	\$90

