

# Matthews

## 2019 Reserve Sauvignon Blanc



The 2019 Matthews Reserve Sauvignon Blanc was crafted exclusively from one vineyard in the Yakima Valley AVA of Washington State. Farmed using sustainable practices, the vines were cultivated at one cluster per shoot for maximum concentration. They were then hand-harvested in the early mornings between September 4th - September 25th, 2019.

Upon arriving at the winery, the fruit was cluster sorted and whole cluster pressed before being fermented in a combination of 56% small concrete eggs and 44% French oak puncheons. The resulting wine was kept in both the concrete eggs and French oak puncheons for 11 months. Following over 40 individual evaluations by our winemaking team, the wine was bottled in July of 2020, producing only 335 cases.

*“The 2019 Reserve Sauvignon Blanc includes slightly more Semillon (11%) and spent 10 months in a combination of concrete eggs and French oak. Honeyed white grapefruit, crushed citrus, and chalky mineral notes all emerge from the glass, and it’s medium-bodied, with wonderful purity, nicely integrated acidity, and a great finish. It’s a step up over the classic Sauvignon Blanc and should have 7-8 years of longevity.”*

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

Labeled AVA	Columbia Valley
Cases Produced	335
Varietal Composition	89% Sauvignon Blanc, 11% Semillon
Fermentation	56% concrete eggs and 44% 860L French oak puncheons
Aging	10 months in concrete eggs and French oak puncheons
Alcohol	13.0%
Drinkability	Now-2022
Retail	\$34

### SELECT VINEYARDS

- ① Yakima Valley AVA      Boushey Vineyards

