

Matthews

2019 Sauvignon Blanc



The 2019 Matthews Sauvignon Blanc was crafted using Sauvignon Blanc and Sémillon from select vineyards in Washington State, located on the Royal Slope of the Columbia Valley and the southern slopes of the Rattlesnake Mountains of the Yakima Valley.

Farmed using sustainable practices, the fruit was hand-harvested in the early mornings between September 4th and 25th. Upon arriving at the winery, each cluster was hand-sorted and both whole cluster and de-stemmed pressed. It was then fermented and aged in stainless steel tanks (93%) and French oak barrels (7%) before being bottled and released. Only 1,450 cases were produced.

“Aromas of lime zest, green mango, white pepper, fennel and herbs. It’s medium-bodied with crisp acidity and creamy layers of citrus and tropical fruit. Zesty, salty finish. Little heavy at the end. 93% sauvignon blanc and 7% semillon. Drink or hold.”

- 89 points, James Suckling, jamesuckling.com

SELECT VINEYARDS

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|-----------------------|---|
| ① Columbia Valley AVA | Bacchus, Stillwater Creek, Lawrence Laura Lee, Lawrence La Reyna Blanca |
| ② Yakima Valley AVA | Boushey Vineyard |



Labeled AVA Columbia Valley

Cases Produced 1,450

Varietal Composition 93% Sauvignon Blanc, 7% Sémillon

Fermentation 93% stainless steel and 7% French oak barrels

Aging 8 months in stainless steel

Alcohol 13%

Drinkability Now-2022

Retail \$24