

# 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.

*“Intense aromatics of lemon drop, lime peel, honeycomb, honeysuckle blossoms, as well as a chalky minerality. Swirling adds peach pit and lychee with wafting green notes of gooseberry and fragrant fresh herbs. The palate has great polish and weight with a touch more fruit sweetness than the nose suggests. Finishes classically dry and pithy with some mineral nuance that makes it irresistible.”*

-Bryan Otis, Proprietor

### SELECT VINEYARDS

- |                       |   |
|-----------------------|---|
| 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

