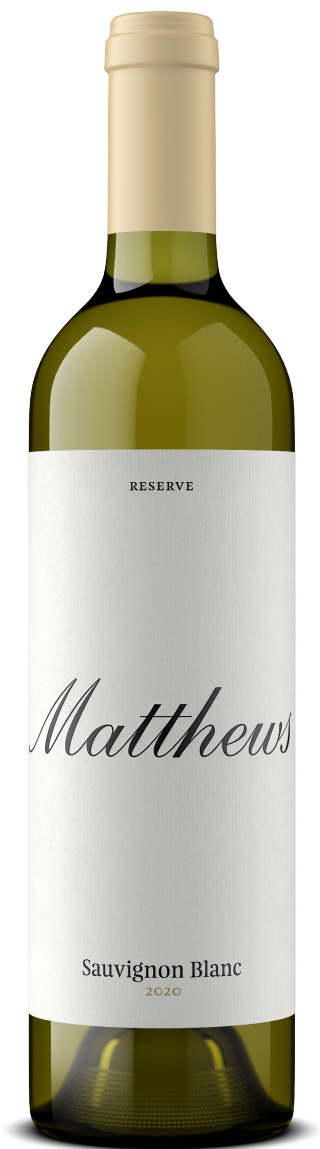


Matthews

2020 Reserve Sauvignon Blanc



The 2020 Matthews Reserve Sauvignon Blanc was crafted with the sauvignon blanc coming from Boushey and Stillwater Creek vineyards. Farmed using sustainable practices, the vines were cultivated at one cluster per shoot for maximum concentration. They were then hand-harvested in the early fall mornings of 2020.

Upon arrival at the winery, the fruit was cluster sorted and whole cluster pressed before being fermented in a combination of 97% small concrete eggs and 3% French oak puncheons. The resulting wine was kept in both the concrete eggs and French oak puncheons for 9 months. Following over 40 individual evaluations by our winemaking team, the wine was bottle in June of 2021, producing only 178 cases.

“Fresh notes of lime zest, lemon rind, grapefruit, lychee and underripe guava. Swirling adds fresh spice and spring herbs. The palate delivers fresh citrus, wet stone minerality, and a lifted finish.”

- Bryan Otis, Proprietor

SELECT VINEYARDS

- 1 Yakima Valley AVA Boushey Vineyard
- 2 Columbia Valley AVA Stillwater Creek

Labeled AVA	Columbia Valley
Varietal	97% Sauvignon Blanc, 3% Semillon
Fermentation	97% concrete, 3% French oak
Aging	9 months, 97% concrete & 3% French oak
Alcohol	14.5%
Total Production	178 cases
Drinkability	Now - 2025
Retail	\$42

