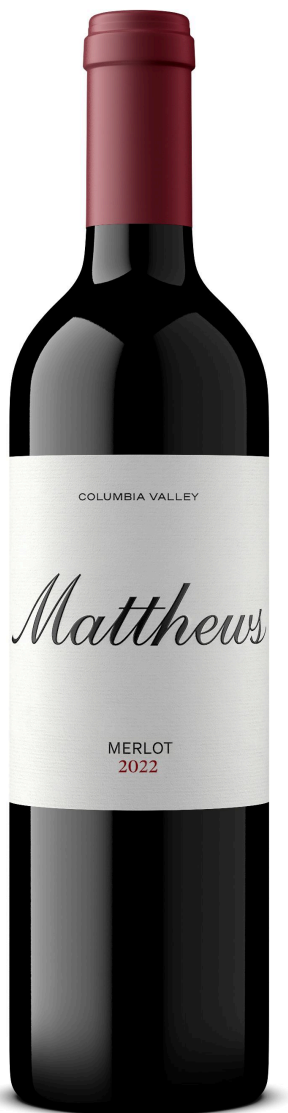


Matthews

2022 COLUMBIA VALLEY MERLOT



The 2022 Matthews Columbia Valley Merlot is comprised of several small vineyards, namely Conner Lee vineyard, as well as key sites in the Red Mountain and Royal Slope AVAs. This wine truly represents the broad flavor and aromatic expressions of a merlot from the diverse terroirs of Washington State. The new winemaking team worked with our vineyard managers to update our viticultural practices, reducing yields (on average) by 30% for each site. These restricted yields created small, concentrated berries. Further vineyard dedication meant we were able to harvest between 3-6 weeks later than previous vintages. This allowed each site to fully develop the proper ripeness and flavor profile we were looking for.

The fruit was hand-harvested in the early mornings between September and October. Upon arriving at the winery, the fruit was hand-sorted and destemmed before going into stainless steel tanks, spending 30+ days on skins for extended maceration.

The wine was cellared for 21 months in new French oak (28%) and used French oak (72%). 60 barrels were selected and carefully blended, producing only 1,468 cases.

45 separate clones were included in the final blend (Merlot: 2, 3, 6, 15, Cabernet Sauvignon: 8).

“...this sexy, supple, aromatic wine is textbook Washington Merlot. The small addition of Cabernet may have contributed the dark streak of cassis and bumped up the tannins, adding depth and verticality to the broader flavors of Merlot. It coats the palate with black fruits, coffee grounds, graphite and sweet tobacco highlights. Tannins are fully ripened and extend the finish while adding texture all the way through as it gently fades away.”

94 POINTS, PAUL GREGUTT, NORTHWEST WINE GUIDE

SELECT VINEYARDS

1	Columbia Valley AVA	Conner Lee
2	Horse Heaven Hills AVA	Eagle and Plow, Cavalie, Wallula Gap
3	Red Mountain AVA	Red Mountain Vineyard
4	Royal Slope AVA	Solaksen, Scarline

AVA	Columbia Valley
Varietals	92% Merlot, 8% Cabernet Sauvignon
Fermentation	Fermented for 10-20 days in stainless steel tanks, spending a total of over 30 days on skins.
Alcohol	14.8%
Cases	1,468
Best Between	Now-2036
Retail	\$50

