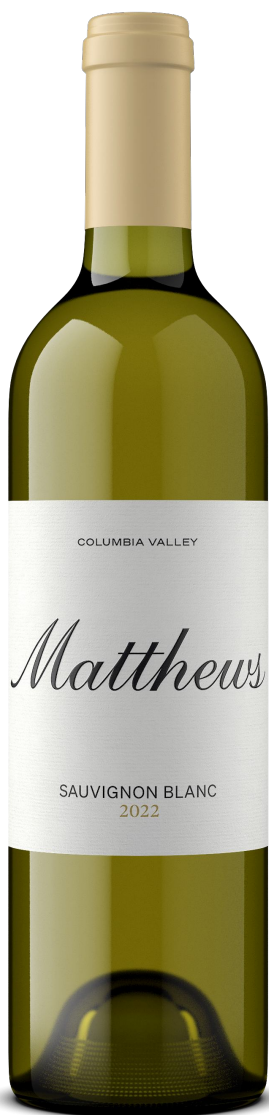


Matthews

2022 COLUMBIA VALLEY SAUVIGNON BLANC



2022 was a near ideal vintage for Sauvignon Blanc. Along with Yakima Valley, this is our first vintage sourcing several Sauvignon Blanc clones from Horse Heaven Hills, and represents our latest harvest date on record for our Columbia Valley Sauvignon Blanc. The new winemaking team worked with our vineyard managers to update our viticultural practices, reducing yields (on average) by 30% for each site.

All three vineyard sites were picked in the early morning light on October 7th, 2022. Upon arriving at the winery, the grapes were whole cluster pressed under a blanket of protective CO₂ and the juice was delivered into tank. It was then cold settled for 24 hours before being fermented in 100% stainless steel tanks. Fermentation techniques were selected individually for each vineyard to help accentuate the fruit and typicity from each location.

Primary fermentation was slow and cool, allowing the wine to hold onto its intense aromatic profile. Aged in stainless steel and small parts neutral oak for 5 months. Secondary fermentation was arrested to preserve freshness and acidity and the wine was blended shortly before bottling. The wine was bottled on March 28th, 2023. Only 4,510 cases were made.

Two separate clones were included in the final blend (Sauvignon Blanc: 1, Gist).

“Winemakers made some sourcing changes in 2022, with Spice Cabinet Vineyard giving it tropical notes and Culloden Vineyard offering the wine lift and minerality. All stainless steel production with lees in the tank and minimal filtration. ‘We pick on flavour,’ says Alex, the winemaker. Stony aromatics of chalk and wet slate, petrichor and cut apples. The palate is rich with cardamom spice, honeyed ginger, and a pineapple character that carries the fruit-driven richness.”

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“The 2022 ‘Columbia Valley’ Sauvignon Blanc was stored mostly stored in stainless steel with a small portion of neutral oak before bottling. The wine had some lees stirring while in tank. Honeysuckle and green papaya notes combine with shades of mango and cantaloupe. The palate is rich and viscous with a sensational sense of mouthfeel and smooth texture. This is heady and delicious Sauvignon Blanc that is drinking beautifully now”

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SELECT VINEYARDS

1	Yakima Valley AVA	Olsen
2	Horse Heaven Hills AVA	Spice Cabinet, Culloden



AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermentation took place over 4+ weeks at cool temperatures. Aged in stainless steel and small parts neutral oak for 5 months.
Alcohol	14.2%
Cases	4,510
Best Between	Now-2030
Retail	\$39