

Matthews

2022 RESERVE CLARET



The 2022 Matthews Reserve Claret is comprised of several vineyard parcels within the greater Columbia Valley. Key sites are from Royal Slope (Solaksen, Scarline), Red Mountain (Quintessence, Red Mountain Vineyard, Canyons, Angela's Vineyard), and Horse Heaven Hills (Phinny Hill, Milt's Vineyard) allowing this wine to truly represent the broad flavor and aromatic expression of a Cabernet Sauvignon-dominant blend from the diverse terroir of the Columbia Valley AVA.

The winemaking team worked with our vineyard managers to restrict yields, creating small, concentrated berries. Cool fall nights preserved freshness in the wine while continuing to develop flavor. Hand-harvesting took place in the early mornings in mid-October and lasted into early November (a record for us).

At the winery, the fruit was destemmed and berry-sorted. Prior to fermentation, nearly 30% of the volume was saignéed from the tank to ensure maximum concentration across all varietals. Fermentations were kept even throughout primary, lasting an average of 14-17 days. Afterward, the wine spent an extra 2-3 weeks days in a tank for extended maceration before being barreled down into 100% new French oak (Darnajou, Taransaud, Gamba, Sylvain, Quintessence). The wine was cellared for 21 months with 38 barrels selected and carefully blended, resulting in only 953 cases. The wine was bottled unfined and unfiltered to preserve purity, vibrancy, and intensity.

The final blend: 65% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc, 6% Malbec

The following clones were included in the final wine: Cabernet Sauvignon clone 2, 4, 6, 8, 191, Merlot clone 6, 181, 15, Cabernet Franc clone 1, Malbec clone 4

"Vibrantly purple in color, the producer started making the 2022 Reserve Claret in 2016, after making Claret since 2000. Combining 65% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc, and 6% Malbec, it's inky dark in color, intoxicatingly perfumed in violet, and bursting in full-bodied, concentrated layers of cassis, sandalwood, and sage. aromas. Fruit is sourced from 43% Red Mountain (Canyons, Red Mountain Vineyard, Quintessence), 33% Royal Slope (Solaksen, Scarline), and 24% Horse Heaven Hills (Phinny Hill, Milts). A seductive texture and seamless tannins give it a structural beauty that's hard to beat, finishing in toasty notes, dried herb, and gravel. It shows potential to age another 20-30 years."

-98 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

Red Mountain AVA	Red Mountain, Canyons, Quintessence, Angelas
Horse Heaven Hills AVA	Phinny Hill, Wallula Gap, Milts
Royal Slope AVA	Scarline, Solaksen

AVA	Columbia Valley
Varietals	65% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc, 6% Malbec
Fermentation	Fermented for 12-15 days in stainless steel vats, spending a total of over 30 days of extended maceration.
Aging	Aged 21 months in 100% new French oak (Darnajou, Taransaud, Gamba, Sylvain).
Alcohol	15.1%
Cases	953
Retail	\$98

