

# Matthews

## 2022 RESERVE CABERNET FRANC



The 2022 Matthews Reserve Cabernet Franc 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, Tremasi, Angela's Vineyard), and Horse Heaven Hills (Spice Cabinet), allowing this wine to truly represent the broad flavor and aromatic expression of Cabernet Franc 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 saigné 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 (Taransaud, Gamba, Sylvain, Quintessence). The wine was cellared for 21 months with 38 barrels selected and carefully blended, resulting in only 949 cases. The wine was bottled unfinned and unfiltered to preserve purity, vibrancy, and intensity.

The final blend: 85% Cabernet Franc, 10% Merlot, 5% Cabernet Sauvignon

The following clones were included in the final wine: Cabernet Franc clone 1, 12, 214, 327; Merlot clone 15; Cabernet Sauvignon clone 2, 6, 8, 21,

*"...a commanding yet graceful wine... In the glass, it's opaque and saturated, casting a deep garnet core with violet highlights. The nose is intensely perfumed, offering a cascade of crushed red rose, violets, cocoa-dusted cherries, cedar shavings, and pencil graphite, layered with nuances of Earl Grey tea and roasted fig. The palate is silken and enveloping, with flavors of black raspberry, cassis liqueur, and spiced plum gliding over a fine, almost ethereal structure. Tannins are soft yet clearly defined, giving the wine both lift and longevity. The mid-palate is vibrant and expressive, showing cracked pepper, dried herbs, and a savory touch of cured meat as it unfurls. Despite its power, the wine maintains a sense of levity, floating across the tongue with poise and precision. The finish echoes with dark florals, baking spice, and mineral accents that carry on gracefully. This is a benchmark example of Washington Cabernet Franc - lush, sculpted, and breathtaking in its composure. Highly recommended."*

97 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

### SELECT VINEYARDS

|                        |                                                       |
|------------------------|-------------------------------------------------------|
| Red Mountain AVA       | Quintessence, Red Mountain, Angelas Vineyard, Tremasi |
| Royal Slope AVA        | Solaksen, Stoneridge                                  |
| Horse Heaven Hills AVA | Spice Cabinet                                         |

|              |                                                                        |
|--------------|------------------------------------------------------------------------|
| AVA          | Columbia Valley                                                        |
| Varietals    | 85% Cabernet Franc, 10% Merlot, 5% Cabernet Sauvignon                  |
| Fermentation | Gentle fermentation with extended maceration culminating over 30+ days |
| Aging        | Cellared in 100% new French oak for 21 months                          |
| Alcohol      | 14.9%                                                                  |
| Cases        | 949                                                                    |
| Best Between | Now - 2045                                                             |
| Retail       | \$0                                                                    |

