

Matthews

2022 RESERVE SAUVIGNON BLANC



The 2022 Matthews Reserve Sauvignon Blanc is comprised of several vineyard parcels within the greater Columbia Valley. Key sites are from Horse Heaven Hills, Royal Slope, and Yakima Valley AVAs. This wine truly represents the broad flavor and aromatic expressions of Sauvignon Blanc from the diverse terroirs of Washington State. The winemaking team worked with vineyard managers to restrict yields, creating small, concentrated berries. Cool fall nights preserved freshness in the wine while continuing flavor development. Hand-harvesting took place in the early mornings in early October.

Once arriving at the winery, the fruit was sorted and whole cluster pressed. The juice was then moved to tank and cold settled for 24 hours. The cleaned juice was racked into varying formats of 32% new French oak and 68% used French and Austrian oak. Barrel fermentation ranged anywhere from 3 weeks to 4 months. Once fermentation was complete the wine was rested until Spring of 2023. Only 17 carefully selected barrels were blended and bottled unfined and unfiltered in August 2023 bottled, yielding as little as 440 cases.

Three separate clones were included in the final blend (Sauvignon Blanc: 1, 27, Gist).

“The stunning 2022 Reserve Sauvignon Blanc from Matthews is also 100% Sauvignon Blanc fruit that is barrel fermented ranging from 3 weeks to 4 months, then rested for 7-11 months in new and used French oak. Only 17 selected barrels were picked for the wine, and it was bottled unfined and unfiltered. The team purposely lets the fruit hang for a more extended period of time, which develops those yummy tropical aromas and flavors. Notes of ripe pineapple, starfruit, gooseberries, freshly cut grass, bitter herbs, and sandalwood are all present in the glass. Medium to full-bodied across the palate, it finishes rich and lush.”

95 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

“Set to be released in November 2022, this has several new vineyards as well as the Olsen and Spice Cabinet Vineyards. The wine saw some extended battonage and is also unfined and unfiltered. 100% varietal, and picked later during the growing season, the nose shows incredible richness and depth. Banana, lush melon fruits and starfruit tones mark the nose. The palate is rich and layered with a seamless texture that makes this glide throughout the drinking experience. This is a Chardonnay lovers Sauvignon Blanc that will live on for another eight to ten years.”

95 POINTS, OWEN BARGREEN, OWENBARGREEN.COM

SELECT VINEYARDS

1	Horse Heaven Hills AVA	Spice Cabinet
2	Royal Slope AVA	Laura Lee, La Reyna Blanca
3	Yakima Valley AVA	Olsen

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Barrel fermented, ranging from 3 weeks to 4 months in various formats.
Aging	Aged 11 months in various format barrels. 32% new French oak and 68% used oak, some Austrian. 48% of this wine was aged in 265L cigar barrels.
Alcohol	14.7%
Cases	440
Retail	\$48

