

Matthews

2022 ROYAL SLOPE SAUVIGNON BLANC



Royal Slope's broad south-to-southwest exposures and high-elevation benches encourage even ripening with natural freshness, while loess over basalt adds a subtle mineral line and length. Plantings remain selective, which allows careful farming and pick decisions tailored to each block. The vineyards are planted with carefully selected clones for purity and drive; large-format or neutral oak brings quiet texture without weight. The combined effect is Sauvignon Blanc with clarity, lift, and a refined finish that showcases why Royal Slope has become one of the most exciting areas in our region today.

2022 was an ideal vintage for Sauvignon Blanc along the Royal Slope AVA. The 2022 Matthews Royal Slope Sauvignon Blanc is comprised of two vineyard parcels within this dynamic AVA, Laura Lee Vineyard and La Reyna Blanca Vineyard. 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 the vineyard manager 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 throughout September.

Upon arriving at the winery, the fruit was sorted and whole-cluster pressed. The juice was moved to tank and cold-settled for 24 hours. The clarified juice was racked into varying formats of French oak (68% new). Barrel fermentation ranged from 3 weeks to 4 months. Once fermentation was complete, the wine rested until spring 2023. Eight carefully selected barrels were blended and bottled unfiltered and unfiltered in August 2023, yielding only 149 cases.

Three separate clones were included in the final blend (Sauvignon Blanc: 1, 27, Gist). This is one of the only wines in the Columbia Valley that features Clone 27 Sauvignon Blanc. It is one of the rarest grape clones in the state.

"Bright goldenrod in the glass, with a kiss of copper, the nose bursts with honeysuckle, lemon cream, starfruit, and quince. The full, silky mouthfeel is beautifully balanced by a streak of acidity, setting up a palate of grapefruit, bitter melon, and apple danish. It concludes with a flinty finish of orange oil and green apple skin."

ALEX STEWART & HAL IVERSON, WINEMAKERS

SELECT VINEYARDS

1	Royal Slope AVA	Laura Lee, La Reyna Blanca
---	-----------------	----------------------------

AVA	Royal Slope
Varietals	100% Sauvignon Blanc
Fermentation	Cool temperatures over several months
Aging	Aged 20 months in 68% new French oak and 32% used oak. 53% of this wine was fermented and aged in large format barrels.
Alcohol	14.8%
Cases	149
Retail	\$50

