

Matthews

2024 RESERVE
SAUVIGNON BLANC



The 2024 Matthews Reserve Sauvignon Blanc comprises several vineyard parcels within the greater Columbia Valley, with key sites spanning the Horse Heaven Hills, Royal Slope, and Yakima Valley AVAs. Together, these diverse growing regions capture the broad spectrum of flavor, aroma, and texture possible for Sauvignon Blanc in Washington State. The winemaking team worked closely with vineyard managers throughout the growing season to carefully manage yields, encouraging concentration and depth while preserving the natural freshness that defines the varietal. Cool fall nights helped retain acidity as the fruit continued to develop complexity and flavor before being hand-harvested in the early morning hours.

Upon arrival at the winery, the fruit was carefully sorted and whole-cluster pressed. The wine was fermented on its lees in barrel, 54% of which was new French oak, across a selection of formats including one 300-liter hogshead, five 265-liter cigar barrels, and five traditional 228-liter barrels. Fermentation progressed slowly and coolly over the course of several months, with weekly lees stirring to build texture and depth. The wine then remained in the same barrels in which it was fermented for a total of 12 months of aging.

The 2024 vintage delivers the freshness and varietal character expected of Sauvignon Blanc without feeling linear or restrained. Textural depth, beautifully integrated oak, and layers of complexity unfold slowly in the glass, rewarding time and attention. When enjoyed young, a vigorous decant is recommended. Begin with the wine slightly chilled, when its varietal purity and quenching freshness are most prominent, then allow it to gradually warm and open over several hours. With time and air, the wine blossoms into a decadent, remarkably layered expression of Sauvignon Blanc, equally at home alongside oysters on a hot summer evening or something vibrant and flavorful as the sun begins to set.

“Radiant light gold with hints of emerald, this Reserve Sauvignon Blanc grounds its vibrant energy in structural depth. The nose skips pungent reduction, opening instead with elegant jasmine, fresh stone fruit, ripe citrus, and a whisper of sweet pastry. On the palate, an initial focus of lemon zest, tart apple, and mint gradually evolves into rounded layers of white peach, melon, and honeyed citrus. A textural mid-palate carries this freshness effortlessly into a long, spicy, crushed-rock mineral finish.”

HAL IVERSON, WINEMAKER

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermented on lees in barrel (54% new French oak, 1x 300L Hogs head, 5x 265L cigar, 5x 228L) slow and cool over the course of months, with weekly stirring to build texture.
Aging	Aged in the same barrel that it was fermented in for 12 months.
Alcohol	14.7%
Cases	232
Retail	\$48

SELECT VINEYARDS	
Horse Heaven Hills AVA	Spice Cabinet
Royal Slope AVA	La Reyna Blanca
Yakima Valley AVA	Olsen

