

# 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 unfiltered 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 2022 Sauvignon Blanc Reserve reveals good depth and focus, accentuated by oak nuances that mingle with spicy and sweet citrus blossoms. This medium to full-bodied Sauvignon Blanc unfolds with succulent oak essences and crisp, refreshing acidity on the palate. The wine lingers with a creamy, decisive finish, swaying between citrus blossoms and lemon creamsicle flavors. It was bottled unfiltered and unfiltered intentionally, as a qualitative measure.”*

-93+ POINTS, ANTHONY MUELLER, ROBERT PARKER WINE ADVOCATE

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

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Barrel fermented, ranging from 3 weeks to 4 months in various formats.
Aging	Aged for 11 months in various format barrels from 225L, 265L, 300L, 500L, and 600L in size. Composition was 32% new French oak and 68% once and twice used oak, some Austrian. 48% of this wine was aged in 265L cigar barrels.
Alcohol	14.7%
Cases	440
Best Between	Now – 2033
Retail	\$75

