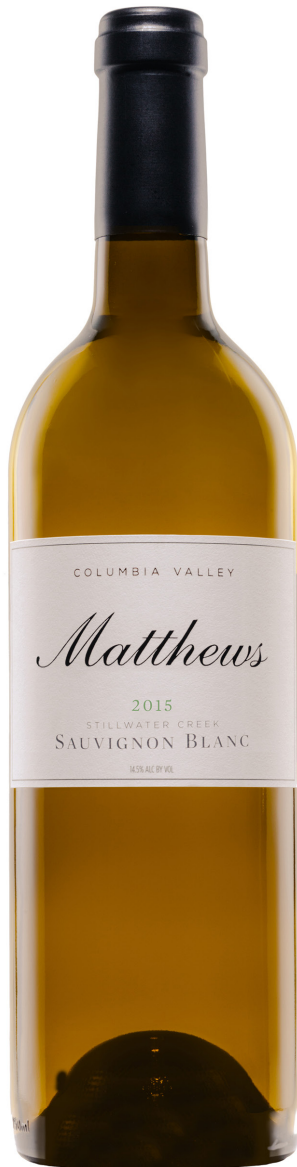


Matthews

2015 Sauvignon Blanc



The Matthews Sauvignon Blanc is a wine for the connoisseur and the consumer alike. A wine that you could sit and deconstruct, or simply sit on your patio and enjoy. It delivers big, ripe flavors— heavy on tropical fruits—but layered with spicy, green aromatics and an abundance of food-loving acidity. Sauvignon Blanc is the most prominent of the white Bordeaux varietals, where it's hailed for its bright grassy flavors and herbal aromatics. If you move inland to France's equally-famed Loire region, you get earthier, fruit forward profiles, with a touch of chalky minerality. Sauvignon Blanc grown in Washington runs the gamut between both extremes, and we aim for the middle. We've been very careful to maintain a specific and consistent style for the Matthews Sauvignon Blanc that is big and ripe but still balanced and complex.

The goal with the Matthews Sauvignon Blanc is to get it into the press as fast as possible. We ferment primarily in stainless steel to mellow the fruit from the warmer sites, but also in concrete, to enhance the minerality and grassiness we get from the cooler sites. Every year, we look at what the vintage has given us and adjust our blending process to maintain the fruit and texture we want to see. This wine is generally bottled young, as early as 4-5 months after press, to capture and hold onto that summer ripeness.

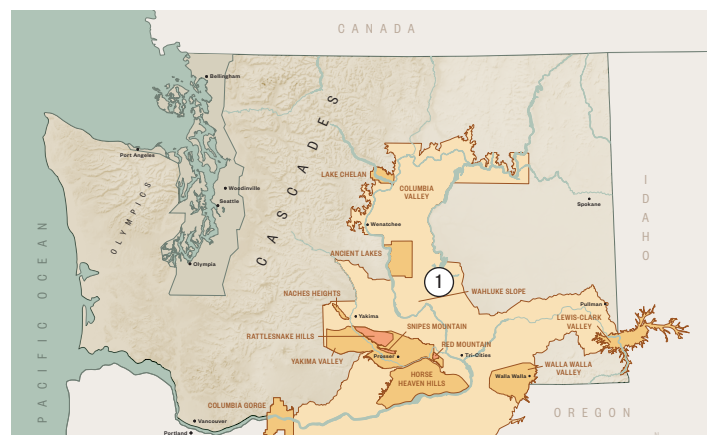
"Pungent tropical tree fruit like pineapple and guava mixed with some citrus spice and fresh cut hay. Air brings up white flowers, sweet honeysuckle and wet slate. The palate is rich and textured with enough acidity to keep it fresh but not bracing."

-Aryn Morell, Winemaker

SELECT VINEYARDS

① Columbia Valley AVA

Stillwater Creek Vineyard
Lawrence Vineyard
Sagemoor Vineyard
Wallula Vineyard



AVA	Columbia Valley
Cases Produced	842
Varietal Composition	100% Sauvignon Blanc
Vinification	34% concrete, 66% stainless steel
Alcohol	14.2%
Drinkability	Now-2017
Retail	\$25