

Matthews

2017 Sauvignon Blanc



The 2017 Matthews Sauvignon Blanc lots at Boushey Vineyard in the Yakima Valley are picked primarily at first light or at night when temperatures are lower. The Stillwater fruit is from a very small spot in our block that is picked earlier than any other to provide us with hints of green Guava and Passion Fruit rather than the typical Pineapple and melon tones that come from our later picks. The grapes from all three sources are hand sorted at the vineyard and then shipped to the winery in refrigerated trucks.

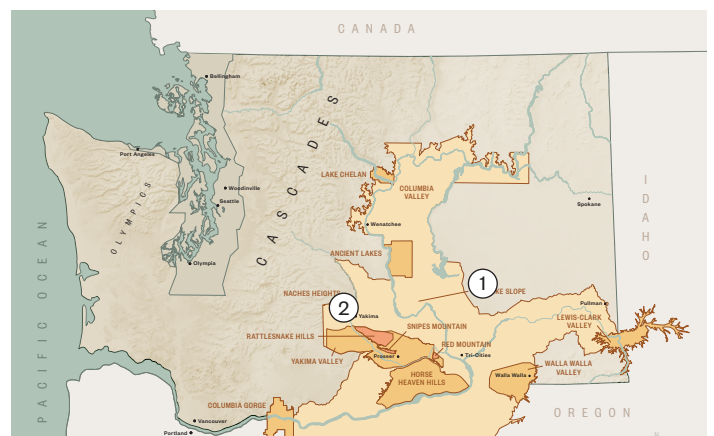
We work quickly to get the fruit into the press as fast as possible. Fermented in 100% stainless steel and blended and aged for 7 months in stainless steel. In classic white Bordeaux style, our sauvignon blanc is blended with 13% semillon from Boushey Vineyard. We have blended semillon primarily for texture and weight.

"Tropical notes, citrus and honeydew melon. Swirling brings up sweet citrus, pineapple rind and white tea. The palate has good volume, polish and vibrant acidity. Flavors of pithy stone fruit and citrus linger on the finish."

-Aryn Morell, Winemaker

SELECT VINEYARDS

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| ① Columbia Valley AVA | Stillwater Creek Vineyard
Lawrence Vineyard |
| ② Yakima Valley AVA | Boushey Vineyard |



Production	875 Cases
Release Date	Spring 2018
Blend	87% Sauvignon Blanc, 13% Semillon
Vinification and Aging	100% Stainless Steel Tanks
Alcohol	14.1%
Retail	\$24