

Matthews

2021 RESERVE SAUVIGNON BLANC



This Sauvignon Blanc was made with some of the oldest Sauvignon Blanc vines in the state and were harvested to create a multi-layered and expressive wine. A warm vintage and low yields meant that the fruit harvested was ripe, concentrated, and showed exceptional varietal typicity. Each vine was cultivated and harvested by hand, processed by gentle whole cluster pressing, and blanketed with inert gas to preserve aromatic intensity. After 24 hours cold settling, multiple yeasts were selected for layering and complexity. Fermentation in various sizes of 100% French oak barrels was slow and cool, frequently lees stirring for body and structure. Secondary fermentation was blocked so that freshness and aromatic complexity could be retained while the resulting wine softened in barrel for 12 months. This wine was cold stabilized and bottled unfiltered for maximum purity and intensity. Only 809 cases produced.

“The totally stunning 2021 Matthews ‘Reserve’ Sauvignon Blanc is an outstanding wine that shows off the warmth of the vintage. Stored in roughly 35% new French oak, this saw extended battonage. On the nose this shows baking spice dusted brioche, papaya and shades of roasted pineapple on the nose. The palate is smooth and beautifully textured, with outstanding weight and length. Unfined and unfiltered, this beauty will live on for another eight plus years and is just sensational to enjoy now. Drink 2023-2031.”

95 PTS
OWEN BARGREEN, OWENBARGREEN.COM

SELECT VINEYARDS

1	White Bluffs AVA	Bacchus
2	Yakima Valley AVA	Coventry Vale
3	Royal Slope AVA	La Reyna Blanca
4	Columbia Valley AVA	Conner Lee

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	100% French oak
Aging	12 months, 75% new French oak, varying format
Alcohol	14.7%
Cases	809
Best Between	Now – 2032
Retail	\$60

