

Matthews

2021 COLUMBIA VALLEY SAUVIGNON BLANC

The 2021 Matthews Sauvignon Blanc was crafted using grapes from a single higher elevation vineyard located in the Columbia Valley. There were two distinct harvests of this fruit in the early morning hours of September 10th and 13th. The first pick on having greater acidity and a green fruit expression, and the second pick having richness and a ripe tropical fruit expression. The grapes were whole cluster pressed and the juice was transferred to two separate temperature controlled stainless steel tanks for fermentation and aging. Distinctly different premium yeasts were used on the two different lots to accentuate their contrasting expressions and they then fermented slowly at cool temperatures to preserve aromatic intensity. This wine was fined, stabilized, and blended just before bottling in late March. Only 2,818 cases produced.

“Aromas of pear, peach and fresh pineapple. Medium-bodied with fresh, stony-mineral character. Bright. Stone fruit and tropical fruit drive the palate, with herbal and peppery complexity. Nicely composed and long. Drink now.”

-91 POINTS, JAMES SUCKLING, JAMESSUCKLING.COM



| SELECT AVA | | |
|------------|---------------------|---------------|
| 1 | Columbia Valley AVA | Coventry Vale |

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| AVA | Columbia Valley |
| Varietals | 100% Sauvignon Blanc |
| Fermentation | 100% stainless steel |
| Aging | 6 months in stainless steel |
| Alcohol | 13.9% |
| Cases | 2,818 |
| Best Between | Now-2032 |
| Retail | \$24 |

