

Matthews

2022 RESERVE CABERNET SAUVIGNON



The 2022 Matthews Reserve Cabernet Sauvignon is comprised of several vineyard parcels within the greater Columbia Valley. Key sites are from Royal Slope (Solaksen, Scarline), Red Mountain (Quintessence, Red Mountain Vineyard, Canyons, Shaw), and Horse Heaven Hills (Walulla Gap, Phinny Hill, Milt's Vineyard) allowing this wine to truly represent the broad flavor and aromatic expression of Cabernet Sauvignon from the diverse terroir of the Columbia Valley AVA.

The winemaking team worked with our vineyard managers to restrict yields, creating small, concentrated berries. Cool fall nights preserved freshness in the wine while continuing to develop flavor. Hand-harvesting took place in the early mornings in mid-October, and lasted into early November (a record for us).

At the winery, the fruit was destemmed and berry-sorted. Prior to fermentation, nearly 30% of volume was saigné from tank to ensure maximum concentration across all varietals. Fermentations were kept even throughout primary, lasting an average of 14-17 days. Afterward, the wine spent an extra 2-3 weeks in tank for extended maceration before being barreled down into 100% new French oak (Darnajou, Taransaud, Gamba). The wine was cellared for 21 months with 90 barrels selected and carefully blended, resulting in only 2,250 cases. The wine was bottled unfiltered and unfiltered to preserve purity, vibrancy, and intensity.

The final blend: 100% Cabernet Sauvignon

The following clones were included in the final wine: Cabernet Sauvignon clones 2, 4, 6, 8, 21, 191, 337

"Soft in tannins and densely red-fruited, the 2022 Cabernet Sauvignon Reserve offers classic earthiness and herbal qualities against a lovely framework of structured tannin and oak integration... Graphite, violet, and dried herb accent a highly polished, full-bodied palate of crushed velvet texture that's built for 25 years or more of aging."

98 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

"After 30 days on its skins and almost two years in 100% French oak, this reserve wine is eager to strut its stuff. The opening aroma foray is black cherry pie mixed with violets, thyme, sage and a bit of citrus. This is full-bodied bliss, with integrated tannins, boisterous acidity and the texture of a silk scarf. Boysenberries, apricots and a touch of horehound candy make for a fine closing act."

97 POINTS, MICHAEL ALBTERY, WINE ENTHUSIAST
Cellar Selection

SELECT VINEYARDS

Royal Slope AVA	Solaksen, Scarline
Red Mountain AVA	Quintessence, Canyons, Red Mountain, Shaw
Horse Heaven Hills AVA	Wallula Gap, Milt's, Phinny Hill

AVA	Columbia Valley
Varietals	100% Cabernet Sauvignon
Fermentation	12-15 days in 100% stainless steel with over 30 days of extended maceration
Aging	Aged in 100% new French oak for 21 months
Alcohol	14.9%
Cases	2,250
Retail	\$105

