

Matthews

2023 COLUMBIA VALLEY SAUVIGNON BLANC

2023 was an exceptional vintage for Sauvignon Blanc. Along with Yakima Valley, this is our second vintage sourcing several Sauvignon Blanc clones from Horse Heaven Hills. The new winemaking team worked with our vineyard managers to update our viticultural practices, reducing yields (on average) by 30% for each site.

All three vineyard sites were picked in the morning light starting in early September. Upon arriving at the winery, the grapes were whole cluster pressed under a blanket of protective CO2 and the juice was delivered into tank. It was then cold settled for 24 hours before being fermented in 100% stainless steel tanks. Fermentation techniques were selected individually for each vineyard to help accentuate the fruit and typicity from each location. Primary fermentation was slow and cool, allowing the wine to hold onto its intense aromatic profile.

Aged in stainless steel with a small percentage in neutral oak for 5 months. Secondary fermentation was arrested to preserve freshness and acidity and the wine was blended shortly before bottling. The wine was bottled in April 2024. Only 3975 cases were made.

“ This Sauvignon Blanc has plenty of texture, showing aromas of lemons, apricots, honey and beeswax. It’s medium to full-bodied, ripe and creamy, while showing restraint, too. Drink now.”

91 POINTS, JAMES SUCKLING, JAMESUCKLING.COM



SELECT VINEYARDS		
1	Horse Heaven Hills AVA	Spice Cabinet, Culloden
2	Yakima Valley AVA	Olsen

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	20 days in stainless steel tanks at low temperatures
Aging	Aged in stainless steel for just under 6 months prior to bottling
Alcohol	14.2%
Cases	3,975
Retail	\$39

