Matthews

2024 RESERVE CUVÉE BLANC



The Columbia Valley is uniquely suited to continue the tradition of white bordeaux blends. Our long summer daylight supports full ripening, cool nights preserve acidity, and steady winds protect cluster health during warm events. Our loess and basalt-derived soils add length instead of heaviness, and diverse elevations allow white varieties to show vibrancy while keeping tension and shape. When farming and élevage align, the results feel both classical and newly profound, capturing the energy of a region finally coming into its own.

The 2023 Matthews Reserve Cuvée Blanc is comprised of several vineyard parcels within the greater Columbia Valley. Key sites are from Horse Heaven Hills, Yakima Valley, and greater Columbia Valley AVAs. This wine truly represents the broad flavor and aromatic expressions of these three varietals from the diverse terroirs of Washington State. The winemaking team worked with vineyard managers to restrict yields, creating small, concentrated berries. Cool fall nights preserved freshness in the wine while continuing flavor development. Hand-harvesting took place in the early mornings of October.

Once arriving at the winery, the fruit was sorted and whole cluster pressed. The juice was moved to tank and cold settled for 24 hours. The cleaned juice was racked into varying formats of French oak (265L cigar barrels, 228L barrels - 32% new). Barrel fermentation ranged anywhere from 3 weeks to 4 months. Once fermentation was complete the wine was rested until late Summer of 2025. Only 6 carefully selected barrels were blended and bottled unfined and unfiltered, yielding only 151 cases.

Four separate clones were included in the final blend (Sémillon clone 1, Sauvignon Blanc: 1, 27, and Muscadelle clone 1).

> *"The first vintage, the 2024 Reserve Cuvee Blanc is 50% Semillon, 31% Sauvignon Blanc, and 19% Muscadelle, aged on the fine lees for 12 months in the same barrel the grapes were in for fermentation. The Connor Lee and Olsen vineyards are among the sources, the wine richly layered in a complex, medium-bodied concentration of apricot and honey. An outstanding debut, drink now through 2036."*
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> 96 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS	
Horse Heaven Hills AVA	Spice Cabinet
Yakima Valley AVA	Olsen
Columbia Valley AVA	Conner Lee

AVA	Columbia Valley
Varietals	50% Semillon, 31% Sauvignon Blanc, 19% Muscadelle
Fermentation	Fermented in barrel (32% new French oak, 2x 265L cigar barrels, 228L barrels) slow and cool over the course of months, fermented on lees with weekly stirring to build texture
Aging	Aged in the same barrel that it was fermented in for 12 months
Alcohol	14.7%
Cases	151
Best Between	Now – 2036
Retail	$68

