Matthews

2024 RESERVE SAUVIGNON BLANC



The 2024 Matthews Reserve Sauvignon Blanc comprises several vineyard parcels within the greater Columbia Valley, with key sites spanning the Horse Heaven Hills, Royal Slope, and Yakima Valley AVAs. Together, these diverse growing regions capture the broad spectrum of flavor, aroma, and texture possible for Sauvignon Blanc in Washington State. The winemaking team worked closely with vineyard managers throughout the growing season to carefully manage yields, encouraging concentration and depth while preserving the natural freshness that defines the varietal. Cool fall nights helped retain acidity as the fruit continued to develop complexity and flavor before being hand-harvested in the early morning hours.

Upon arrival at the winery, the fruit was carefully sorted and whole-cluster pressed. The wine was fermented on its lees in barrel, 54% of which was new French oak, across a selection of formats including one 300-liter hogshead, five 265-liter cigar barrels, and five traditional 228-liter barrels. Fermentation progressed slowly and coolly over the course of several months, with weekly lees stirring to build texture and depth. The wine then remained in the same barrels in which it was fermented for a total of 12 months of aging.

The 2024 vintage delivers the freshness and varietal character expected of Sauvignon Blanc without feeling linear or restrained. Textural depth, beautifully integrated oak, and layers of complexity unfold slowly in the glass, rewarding time and attention. When enjoyed young, a vigorous decant is recommended. Begin with the wine slightly chilled, when its varietal purity and quenching freshness are most prominent, then allow it to gradually warm and open over several hours. With time and air, the wine blossoms into a decadent, remarkably layered expression of Sauvignon Blanc, equally at home alongside oysters on a hot summer evening or something vibrant and flavorful as the sun begins to set.

> *""Layered in complexity, the 2024 Sauvignon Blanc Reserve is sleek, floral, and light-bodied, bottled unfined and unfiltered and sourced from a third Yakima Valley, a third Horse Heaven Hills, and a third Royal Slope. Apricot and passionfruit flavors rise from barrel-fermented and aged grapes, aged on the fine lees for 12 months in the same barrel. Gorgeous. Drink now through 2034."*
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> 97 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS	
Horse Heaven HIlls AVA	Spice Cabinet
Royal Slope AVA	La Reyna Blanca
Yakima Valley AVA	Olsen

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermented on lees in barrel (54% new French oak, 1x 300L Hogs head, 5x 265L cigar, 5x 228L) slow and cool over the course of months, with weekly stirring to build texture.
Aging	Aged in the same barrel that it was fermented in for 12 months.
Alcohol	14.7%
Cases	232
Retail	$68

