

Matthews

2015 Cabernet Sauvignon

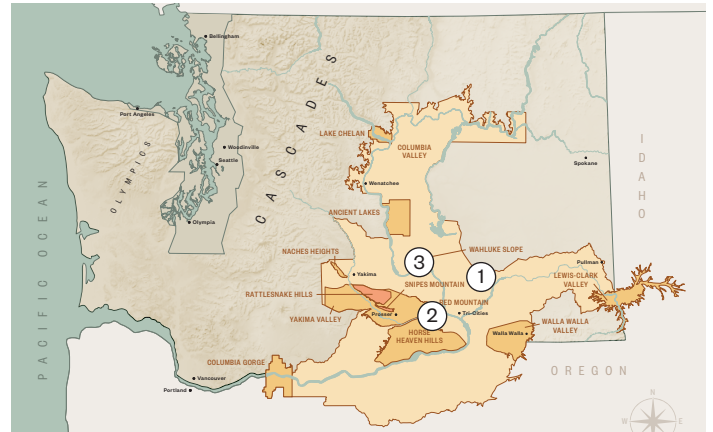
The vineyard sources for our Cabernet Sauvignon come from three distinct AVAs. In the Columbia Valley, 2015 was a very early and extremely warm year. Hot days were accompanied by warm nights, but luckily much of the heat caused the plants to slow respiration to survive the heat. In Red Mountain, 2015 was also warm, and as a result of the heat, acid levels in the wines were low, but the heat created photosynthetic stall in the vineyards, balancing lower acids with lower alcohols. Wahluke Slope, which is typically a more moderate growing area for Washington, had better acid levels than Red Mountain to help keep the wines fresh and ripe.

Harvest began early morning on September 10th, 2015 and continued through October 20th. We did the majority of our cluster sorting in the vineyard, which allowed the fruit to arrive at the winery chilled and without need for much additional sorting.

This wine was fermented mostly in concrete tanks with a very small amount fermented in stainless steel and aged in 80% new French oak for 21 months. The addition of 6% Cabernet Franc adds aromatic complexity and a touch dryer tannin that helps with length and persistence.

SELECT VINEYARDS

① Columbia Valley AVA	Stillwater Creek Vineyard, Dionysus Vineyard, Bacchus Vineyard
② Red Mountain AVA	Canyons Vineyard
③ Wahluke Slope AVA	Weinbau Vineyard



Production	235 Cases
Release Date	April 2018
Blend	86% Cabernet Sauvignon, 8% Merlot, 6% Cabernet Franc
Vinification	Mostly Concrete Tanks
Aging	80% New French Oak Barrels
Alcohol	14.1%
Retail	\$57