Claret is traditionally used in Britain for a wine from Bordeaux. Matthews Claret is a consistent stunner and the “go-to” wine for many who enjoy Washington State’s homage to the wines of Bordeaux, a classic “Claret.” Utilizing a state-of-the-art facility and selective blending of all five red Bordeaux varietals allows us to produce this balanced and approachable wine that pairs equally well with haut cuisine or your backyard barbeque.

The fruit for our Claret, like all of Matthews wines, is picked at first light when temperatures are cooler. We keep yields low to ensure even ripeness. Grapes are hand-sorted at the vineyard and shipped to the winery early in the morning, in refrigerated trucks.

A long growing season with favorable weather provided excellent fruit in 2016. The extended season allowed the grapes in Washington State to ripen slowly, producing a balanced, fresh and approachable vintage.

“Smoked black currants, strawberry, plum skin and a hint of vanilla bean. Swirling brings up dark spice, blackberry and sandalwood. The palate is dense and ripe with great texture, sweet muddled black fruits, super fine tannins, some savory spice and a fresh lifted finish. It will age beautifully.”

Aryn Morell, Winemaker

**Production**
2,235 Cases

**Release Date**
January 2019

**Blend**
45% Cabernet Sauvignon, 32% Merlot, 17% Cabernet Franc, 8% Petit Verdot, 1% Malbec

**Vinification**
32% Concrete Tanks, 68% Stainless Steel Tanks

**Aging**
20 Months in 45% New French Oak Barrels

**Alcohol**
14.5%

**Retail**
$34