

Matthews

2016 Sauvignon Blanc

The Matthews Sauvignon Blanc is a wine for the connoisseur and the consumer alike. A wine that you could sit and deconstruct, or simply sit on your patio and enjoy. It delivers big, ripe flavors—heavy on tropical fruits—but layered with spicy, green aromatics and an abundance of food-loving acidity.

Sauvignon blanc is the most prominent of the white Bordeaux varietals, where it's hailed for its bright grassy flavors and herbal aromatics. If you move inland to France's equally-famed Loire region, you get more earthy, fruit forward profiles, with a touch of chalky minerality. Sauvignon blanc grown in Washington runs the gamut between both extremes, and we aim for the middle. We've been very careful to maintain a specific and consistent style for the Matthews Sauvignon Blanc that is big

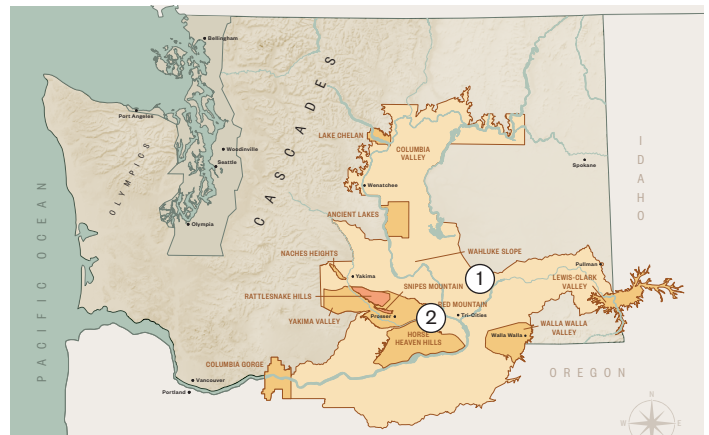
and ripe but still balanced and complex.

“This wine is rich but bracing. Ripe and chewy in your mouth, with plenty of bright acidity on the finish. Expect lots of tropical notes—pineapple, guava, mango, grapefruit—with a touch of lime or creamy lemon. Look deeper and you'll find notes of honeysuckle flower and some minerality, like rain-wet slate. Subtle notes of green grass, pear, toffee and fennel create a surprisingly complex bouquet, but they don't prevent this from being an easy wine for anyone to love. Like summer, it is beautiful but fleeting. Enjoy this wine in its first, second or possibly third summer, while the volume and fruit are at their peak. Drink now through 2019.”

—ARYN MORELL, WINEMAKER

SELECT VINEYARDS

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| ① Columbia Valley AVA | Stillwater Creek Vineyard
Sagemoor Vineyards |
| ② Yakima Valley AVA | Boushey Vineyards |



Production	670 Cases
Release Date	Spring 2017
Blend	89% Sauvignon Blanc 11% Semillon
Vinification	87% Concrete Tanks, 13% Stainless Steel Tanks
Aging	64% Stainless steel, 20% French Oak, 16% Concrete Eggs
Alcohol	13.5%
Retail	\$25