

Matthews

2017 Reserve Sauvignon Blanc



The 2017 Matthews Reserve Sauvignon Blanc comes exclusively from Boushey Vineyard in the Yakima Valley. Fruit is picked at first light when temperatures are cooler. The grapes are hand sorted at the vineyard and then shipped to the winery in refrigerated trucks.

This wine was made from one whole cluster pressed portion and another part that was de-stemmed and macerated for 24 hours. Fermented in 68% concrete egg and 32% 600L French oak and aged for 8 months.

The 600L was rolled weekly for 7 months while the eggs were stirred monthly. Both portions were combined before bottling. The resulting wine is angular and structured while still having the requisite amount of pliancy for consumers who will enjoy this wine in its youth.

Intense notes of lemon and lime rind, grapefruit, lychee and under-ripe pineapple. Swirling adds green guava, fresh jalapeno and fresh herbs. The palate is vibrant, structured and angular. Delivering citrus, wet stone minerality and a lemon lifted finish. This is built for aging, so let it breathe early on.

Production	211 Cases
Release Date	Summer 2018
Blend	100% Sauvignon Blanc
Vinification and Aging	68% Concrete Egg, 32% 600L French Oak for 8 months
Alcohol	13.6%
Retail	\$37

SELECT VINEYARDS

- ① Yakima Valley AVA Boushey Vineyard

