

Matthews

2018 Rosé



Matthews Rosé is a vineyard-driven wine, in that much of the winemaking process actually happens in the vineyard. The goal is not to interfere with nature, but rather to focus on exhibiting its glory in the bottle. We use 100% Cabernet Franc, a Bordeaux varietal that is ideally suited to a Washington State Rosé. The wine is light and peach-toned, with just a hint of copper color, and its flavor profile is similarly feminine and evocative. This is a classically dry wine that is aromatically complex with a bold—but balanced—presentation of fruit. This is a wine that's easy to enjoy, but thought provoking, even (dare we say) a bit serious.

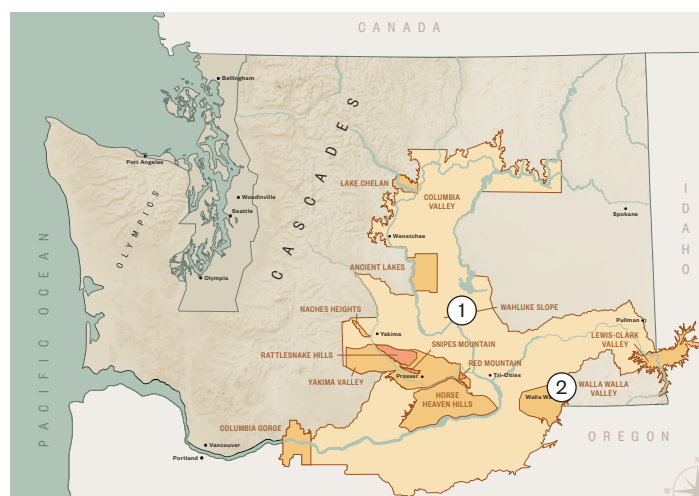
Our fruit is macerated for somewhat longer than is traditional for a Rosé—12-18hrs—in order to achieve full color extraction before pressing. This extended maceration also adds aromatic complexity and gives the wine more weight on the palate. Our fermentation is in 100% stainless steel, keeping with our goal to preserve and enhance the natural character of the vintage.

"A complex nose of chamomile, watermelon and rose water. Hints of dried pineapple, nectarine and spice cut through a background of tangerine and white flowers. Silky and fresh, with ethereal texture carrying macerated citrus and stone fruits. Exceedingly drinkable."

-Aryn Morell, Winemaker

SELECT VINEYARDS

- ① Columbia Valley AVA Lawrence Solaksen Vineyard
- ② Walla Walla Valley AVA Eritage Vineyard



AVA Columbia Valley

Production 864 cases

Blend 100% Cabernet Franc

Vinification 100% stainless steel tanks

Drinkability Now - 2020

Alcohol 13.6%

Retail \$24