

Matthews

2018 Sauvignon Blanc



The 2018 Matthews Sauvignon Blanc was crafted using Sauvignon Blanc and Sémillon from vineyards in Washington State within the Columbia Valley and Yakima Valley AVAs. The fruit was harvested between August 31st and September 21st, arrived to the winery in the cool early morning, and received a combination of both whole cluster and destemmed pressing. It was then fermented and aged in 90% stainless steel and 10% French oak barrels before being bottled and released.

Lawrence Laura Lee vineyard is a 62-acre vineyard located in the Royal Slope AVA at an elevation of about 1000 feet. The name is a tribute to Laura Lee Lawrence who raised her family in the home at this vineyard site. Boushey Vineyard is located in the Yakima Valley AVA on the southern slopes of the Rattlesnake Mountains. The vines are planted on south-facing slopes at elevations of 700 to 1200 feet. The vines here are well aged with the youngest being planted in 2003 and the oldest in 1980.

"Notes of white tea, citrus and pithy stone fruit. Swirling brings up white peach and sweet grapefruit, lychee, ripe guava and herbs. The palate has volume, good tension and a terrific combination of freshness and sweet fruit."

-Aryn Morell, Winemaker

SELECT VINEYARDS

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| ① Columbia Valley AVA | Stillwater Creek Vineyard
Lawrence Vineyard |
| ② Yakima Valley AVA | Boushey Vineyard |



AVA	Columbia Valley
Production	1,404 cases
Blend	96% Sauvignon Blanc, 4% Semillon
Vinification and Aging	90% stainless steel, 10% French oak barrels
Alcohol	13.9%
Drinkability	Now-2020
Retail	\$24