

Matthews

2021 RESERVE CABERNET SAUVIGNON



The 2021 Matthews Reserve Cabernet Sauvignon is comprised of several vineyard parcels within the greater Columbia Valley. Key sites are from Horse Heaven Hills, Royal Slope and Red Mountain AVAs, allowing this wine to truly represent the broad flavor and aromatic expressions of Cabernet Sauvignon from the diverse terroirs of Washington State.

The winemaking team worked with vineyard managers to restrict yields, creating small, concentrated berries. Cool fall nights preserved a sense of freshness in the wine while continuing flavor development. Hand-harvesting took place in the early mornings in October.

At the winery, the fruit was cluster sorted, destemmed and berry sorted. The wine spent 30+ days on skins for extended maceration before being barreled down into varying formats of 100% new French oak.

The wine was cellared for 21 months with 73 barrels being selected and carefully blended. The wine was bottled unfiltered and unfiltered to ensure the wine in bottle is pure, vibrant, and intense, producing only 1,872 cases.

“Rosy florals, lavender and licorice complicate dusty black currant as the seductive 2021 Cabernet Sauvignon Reserve smolders up from the glass. This is a dark and radiant beauty, with racy red and black fruits energized by brilliant acidity. A bitter cocoa tinge forms toward the close. Classically dry, the 2021 tapers off long and structured, with fine-grained tannins and a thrust of cola and savory herbs.”

-95 POINTS ERIC GUIDO, VINOUS

“After an initial tannic attack, the wine settled down to offer a heaping aromatic helping of blueberries, graphite, cedar and violets in potting soil. Dark cherry and even darker chocolate flavors coat the palate, while shots of espresso keep the show going. Prepare accordingly for grippy tannins.”

-95 MICHAEL ALBERTY, WINE ENTHUSIAST

SELECT VINEYARDS

1	Royal Slope AVA	Solaksen
2	Columbia Valley AVA	Conner Lee
3	Red Mountain AVA	Quintessence, Canyons, Red Mountain Vineyard, Shaw
4	Horse Heaven Hills AVA	Wallula Gap

AVA	Columbia Valley
Varietals	100% Cabernet Sauvignon
Fermentation	Primary 10-14 days in Stainless Steel tanks, spending 30+ days on skins
Aging	Each parcel was hand-sorted from the vineyard, with gentle fermentation and extended maceration culminating over 30+ days. Cellared in 100% new French oak for 21 months
Alcohol	15.1%
Cases	1,872
Best Between	Now – 2040
Retail	\$ 185

