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Sean Ludford's BevX.com

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BEVX REPORT

MATTHEWS CUVÉE COLUMBIA VALLEY 2021

Analysis

Made with a blend of 65% Merlot, 27% Cab Franc, and 8% Malbec. The grapes are sourced from a number of small vineyards in Washington State's Columbia Valley. The fruit was hand-harvested in the early mornings in the months of September and October. The fruit was hand-sorted and placed in stainless steel tanks for a 30-day maceration. Post primary fermentation the wine was cellared for 19 months in French oak barrels — 40% new. Finally, barrel selections were made and blended and bottled. The resulting wine is amazingly complex while quite approachable with an opulent texture. A superb expression of a Merlot-led red blend and a true expression of Columbia Valley fruit.

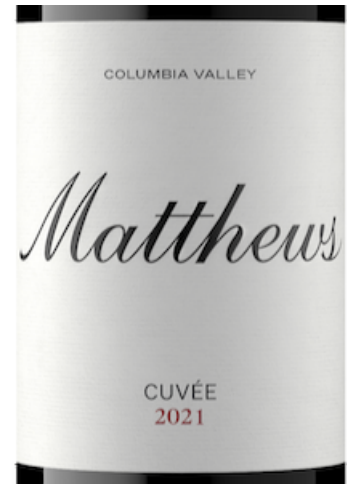
Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, dark ruby color. The aromatics are intense, offering scents of red cherry and elderberry with supporting notes of dried herbs, earth, and a playful, sweet garrigue note. The palate echoes the nose delivering a red and black fruits-driven core with flavors of black plum, cocoa, black currant, black tea, and slate. The finish is long and lingering with silky tannins. Full-bodied and perfectly balanced with an opulent texture.

How to Enjoy

This wine really needs nothing but a glass. We recommend decanting this wine before service as it will allow it to fully bloom. Serve with charcuterie, braised beef, or seared duck breast.



Country: USA

Region: Washinton

Appellation: Columbia Valley

Varietal: Red Blend

Retail Price: \$55

ABV: 14.8%



94 POINTS

MORE THAN THE SCORE

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