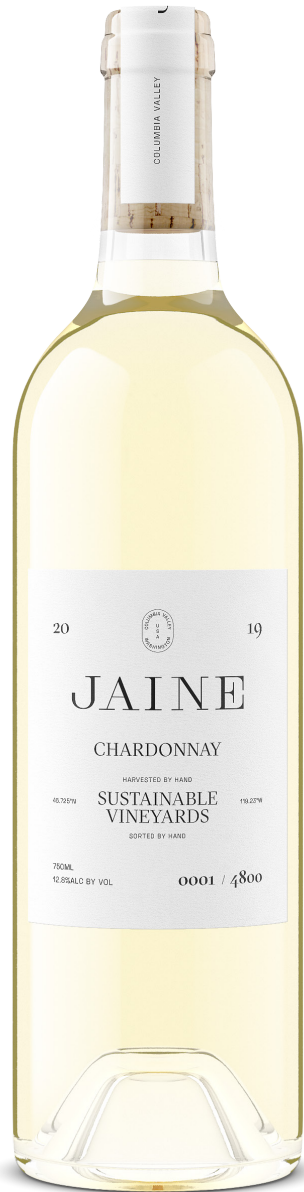


J A I N E

2019 CHARDONNAY COLUMBIA VALLEY

Jaine inspires us to celebrate life's beautiful moments in the company of others. Capturing the essence of a single vineyard, each bottle of refreshingly crisp white and rosé wine is hand-harvested from sustainable sites and crafted with minimal intervention.



Bright notes of fresh peach, nectarine, white tea and citrus blossoms. Swirling adds a hint of lime and chalky minerality. The palate is round and glassy with a complex blend of warm citrus, stone fruits and lychee.

IN THE VINEYARD

100% Chardonnay. Crafted exclusively from one of the most highly regarded and recognized Chardonnay sites in Washington state – Conner Lee. Just outside of Othello, on the upper east end of the Wahluke Slope, sits this vineyard on sandy glacial marine sediments left by the Missoula floods of the Pleistocene era. Trellised in a guyot style, these vineyards feature optimal airflow infiltration and speckled sunlight penetration for aromatic potential and acid retention. Fully sustainable and using organic farming methods whenever possible, this site is known for its fine to sandy loam soils and relatively cool, long, even and early ripening season which produces wines of superior texture, balance and complexity.

WINEMAKING

The vineyards were hand-harvested early in the morning of September 5th, 2019 before being whole cluster pressed. Fermented using a combination of native yeasts with no malolactic fermentation allowed post primary, the grapes were racked on the gross lees early to maximize their aromatic potential. Kept exclusively in tanks to maintain freshness and verve, this may be the only or one of the only unoaked chardonnays from Connor Lee. Using white wine specific presses and a vast array of small stainless steel tanks resulted in exuding more natural aromas and minimizing grape manipulation during aging. Lightly fined and sterile filtered to maintain its perfume and clarity. Over the course of 8 months, this wine was individually evaluated over 40 times by our winemaking team, and finally bottled on July 23, 2020.

VINEYARD

Conner Lee Vineyard

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

12.8%

R/S

0.0%

CASES PRODUCED

382

FERMENTATION + AGING

Fermented in 100% stainless steel and aged for 8 months in stainless steel tanks.

RETAIL

\$24

