

J A I N E

2020 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.



"Notes of white tea, young peach, citrus blossoms, and nectarine. Swirling adds a hint of lime and chalky minerality. The palate is glassy and round, with a youthful verve and complex blend of stone fruits and citrus."

- Bryan Otis, Proprietor

IN THE VINEYARD

100% Chardonnay. The 2020 Jaine Chardonnay was crafted from two vineyard sites in Washington State's Columbia Valley: Conner Lee and Stillwater Creek. Located on the upper east end of the Wahluke Slope atop sandy glacial marine sediment deposited by the Missoula floods of the Pleistocene era, Conner Lee is one of the most highly regarded and recognized Chardonnay sites in Washington State. Stillwater Creek is an award-winning vineyard located on a steep, south-facing rise on the Royal Slope, and is best known for innovative vineyard management and unique selection of varietal clones. Both vineyards use sustainable and organic farming methods whenever possible. The vines were hand-harvested early in the mornings of September 8th – 23rd, 2020.

WINEMAKING

Upon arrival at the winery, grapes were whole-cluster-pressed and settled in tank for 48 hours before racking to start the primary fermentation. The Chardonnay was fermented and aged entirely in stainless steel to maximize its aromatic potential. To maintain a bright, crisp style of Chardonnay, no malolactic fermentation was performed. Over the course of 8 months, this wine was individually evaluated over 40 times by our winemaking team, and finally bottled with a light fining and filtration June 8th – 10th, 2021. Only 860 cases were produced.

VINEYARDS

Conner Lee, Stillwater Creek

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

14.1%

R/S

<1 g/liter

CASES PRODUCED

860

FERMENTATION + AGING

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

RETAIL

\$24

