

EST.

# J A I N E

2018

## 2020 MEMBERS RESERVE BACCHUS SAUVIGNON BLANC

This single vineyard 2020 Jaine Sauvignon Blanc was crafted from Bacchus in the White Bluffs AVA. The vineyard is fully sustainable and uses organic farming methods, whenever possible. The vineyard was hand-harvested early in the morning throughout September. Upon arriving in the winery, the fruit was hand-sorted, whole-cluster pressed, and both fermented and aged (11 months) in concrete eggs. Bottling took place in August of 2022 with only 71 cases produced.

*“The color of this Sauvignon Blanc shows maize to light straw. Aromas of caraway seed, lemon oil and oyster shell lead into flavors of orange marzipan, lime margarita and river rock. The mouthfeel is angular with a binding core of acidity. Crushed rock minerality continues on the finish, with lingering flavors of tart, bittersweet cider apple.”*

—Bryan Otis, Proprietor



## SELECT VINEYARDS

White Bluffs

Bacchus



AVA	White Bluffs
Varietals	100% Sauvignon Blanc
Fermentation	Concrete Egg
Aging	11 months in Concrete Egg
Alcohol	14.1%
Cases	71
Best Between	Now – 2032
Retail	\$60