

EST.

# J A I N E

2018

## 2020 MEMBERS RESERVE BOUSHEY SAUVIGNON BLANC

This single vineyard 2020 Jaine Sauvignon Blanc was crafted from Boushey Vineyard in the Yakima Valley AVA. The vineyard is fully sustainable and uses organic farming methods, whenever possible. The fruit was hand-harvested early in the morning throughout September. Upon arriving in the winery, it was hand-sorted, whole-cluster pressed, and then both fermented and aged (11 months) in concrete eggs. Bottling took place in August of 2021 with only 79 cases produced.

*“The color of this Sauvignon Blanc is pale straw to light goldenrod. On the nose, there is a phosphoric minerality mingled with meadow flowers and lemon bar. On the palate, fresh cut hay, jasmine green tea and lemon hot toddy with a broad, silky and soft mouthfeel, at times showing some brisk acidity. The finish is reductive, showing flint and herbal notes.”*

—Bryan Otis, Proprietor



## SELECT VINEYARDS

Yakima Valley

Boushey

AVA	Yakima Valley
Varietals	100% Sauvignon Blanc
Fermentation	Concrete Egg
Aging	11 months in Concrete Egg
Alcohol	14.4%
Cases	950
Best Between	Now – 2032
Retail	\$60

