

EST.

J A I N E

2018

2021 RESERVE BACCHUS SAUVIGNON BLANC



The 2021 Jaine Reserve Bacchus Sauvignon Blanc was crafted from 100% Sauvignon Blanc grapes sourced exclusively from Bacchus Vineyard in the White Bluffs AVA of the Columbia Valley in Washington State. 2021 was a warm and high-quality vintage, if only slightly low in yields.

The wine spent three to four weeks in a combination of used and new French oak puncheons, 500-600 liter, as fermentation was completed. It then spent an additional 23 months in partially new puncheons before being bottled in July of 2023.

“The 2021 Jaine Reserve Bacchus Sauvignon Blanc shows bright straw in the glass and elicits aromas of lemon oil, oyster shell and white tea. On the palate, there is a brilliant and focused core of acidity, which provides an energetic mouthfeel with flavors of lime margaritas, river rocks and orange zest. The finish is long with lingering hints of a crushed rock minerality and crisp bittersweet cider apples.”

– Bryan Otis, Proprietor

SELECT VINEYARDS

White Bluffs AVA	Bacchus
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AVA	White Bluffs
Varietals	100% Sauvignon Blanc
Fermentation	3-4 Weeks in 500/600L new and used Puncheons
Aging	23 months in 500/600L new and used Puncheons
Alcohol	14.6%
Cases	107
Best Between	Now – 2032
Retail	\$60

