

EST.

# J A I N E

2018

## 2021 COLUMBIA VALLEY CHARDONNAY

This 100% Chardonnay is crafted from several highly esteemed vineyards in the Columbia Valley, Royal Slope and Ancient Lakes AVAs. Harvest took place in the early mornings of September. Fermentation was done in both new and used French oak for up to 18 months. The wine was then aged in barrel for 14-18 months to create a more complex and rich style of Chardonnay. Bottling took place in August of 2023. Only 683 cases were produced.

*“Pale dandelion yellow in the glass, the 2021 Jaine Columbia Valley Chardonnay wafts from the glass with a bouquet of pear, honey crisp apple and vanilla custard. The palate is well-balanced with great depth and weight, showing citrus and clove flavors on this bright, fresh chardonnay with a flinty minerality on its long finish.”*

– Bryan Otis, Proprietor



## SELECT VINEYARDS

Columbia Valley AVA	Conner Lee
Ancient Lakes AVA	Evergreen
Royal Slope AVA	Solaken, Stillwater, La Reyna Blanca, Corfu Crossing

AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	French oak for 18 months
Aging	18 months in French oak prior to blending with 4 months in stainless steel prior to bottling
Alcohol	14.1%
Cases	683
Best Between	Now – 2030
Retail	\$24

