

EST.

JAINE

2018

2021 RESERVE CONNER LEE SAUVIGNON BLANC

The 2021 Jaine Reserve Sauvignon Blanc was crafted entirely from Conner Lee Vineyard in the Columbia Valley AVA in Washington State. 2021 was a warm, high-quality, low-yield vintage.

The grapes were hand-harvested in the early morning, hand-sorted, and barrel-fermented for 3-4 weeks at cold temperatures. Elevage was 22 months in a combination of new and used French oak large-format puncheons. Bottled in July of 2023. Only 145 cases produced.

“The 2021 Reserve Sauvignon Blanc from Conner Lee Vineyard requires a little aeration to show its beauty. Initial aromas show lime zest, tomato leaf, honeydew melon, wet stone, and flint. After a few minutes in the glass, the wine opens to grapefruit, yellow plum, passion fruit, grass, papaya confiture, and sweet oak spice.”

The mouthfeel is medium-bodied with remarkable texture and volume. A mix of tropical fruits, lemongrass, and grapefruit dominate the mid-palate. The acid presentation provides tension, focus, and beautiful length. The more you swirl, the more this Sauvignon Blanc shows.

The wine finishes dry and mineral, with green character and a saline touch. Beautiful now, you can store and drink in the next 15 years.”

-Ali Mayfield, Winemaker



SELECT VINEYARDS

Columbia Valley AVA

Conner Lee

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	3-4 weeks in 500/600L new and used Puncheons.
Aging	22 Months in 500/600L new and used Puncheons.
Alcohol	14.5%
Cases	145
Best Between	Now – 2032
Retail	\$50

