

EST.

J A I N E

2018

2022 J A I N E COLUMBIA VALLEY CHARDONNAY

This 100% Chardonnay is crafted from Royal Slope and Columbia Valley AVAs. The wet start to the season and high temperatures in the summer made for a challenging growing season. The warm temperatures remaining in September and October saved the vintage allowing the fruit to ripen fully. Harvest took place in mid-October. Fermentation was done in a combination of stainless steel and French oak barrels, resulting in a bright and beautifully focused character and subtle notes of barrel spice, vanilla, and lemon confit. This wine was bottled in August of 2024, producing only 741 cases.

“ Green - gold luminous hue. The nose presents an aromatic blend of orchard fruits, and the mouthfeel is slightly oily, yet well-balanced with finely tuned tension. Allowing it sometime in the glass will reveal its full complexity and layered nuances. ”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Columbia Valley AVA	Conner Lee
Royal Slope AVA	Solaksen



AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	Fermentation took place in 57% stainless steel and 43% in French oak barrels
Aging	22 Months in French oak
Alcohol	14.2%
Cases	741
Best Between	Now – 2034
Retail	\$24

