

EST.

J A I N E

2018

2022 J A I N E COLUMBIA VALLEY SAUVIGNON BLANC

This 100% Sauvignon Blanc is crafted from Horse Heaven Hills and Ancient Lakes 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 fully ripen. Harvest took place in mid-October. Fermentation was done in a combination of French oak, stainless steel, and concrete eggs. A portion of the blend was aged 5 months in oak, a smaller part aged 5 months in a single concrete egg, and the remaining in stainless steel. The blend was assembled and aged an additional 3 months in a stainless tank prior to bottling. This wine was bottled in June of 2023, producing only 1,984 cases.

“A slightly greenish-yellow in the glass and boasts explosive aromatics of citrus, melon, peach pit and flint. The palate is rich and pure with a charming, sweet lemon character. Bright acidity, freshness, and toasty oak on the finish.”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Ancient Lakes AVA	Evergreen
Horse Heaven Hills AVA	Culloden, Spice Cabinet



AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermentation took place in a combination of French oak, stainless steel and concrete eggs. Minimal racking and aging on fine lees for 5 months.
Aging	A portion of the blend was aged 5 months in oak, a smaller part aged 5 months in a single concrete egg and a piece remained in stainless steel. The blend was assembled and aged an additional 3 months in stainless tank prior to bottling.
Alcohol	14%
Cases	1,984
Best Between	Now – 2028
Retail	\$24