

EST.

JAINE

2018

2022 CONNER LEE CHARDONNAY

The 2022 was crafted from 100% Chardonnay grapes sourced from Conner Lee Vineyard in the Columbia Valley, WA.

During this vintage, a light crop load and meticulous canopy thinning contributed to concentrated flavors. The whole grape clusters were pristine in both appearance and taste. Canopy management and strategic irrigation techniques were employed to accentuate the unique characteristics of the vintage and the vineyard. Although sugars accumulated early, the cool fall temperatures allowed flavors to catch up, resulting in an expressive representation of this remarkable Chardonnay.

Harvest took place during the early mornings of October 18th. At the winery, the fruit underwent whole-cluster pressing before fermentation in new and used 228L oak barrels. For aging, a small selection 20% new French oak barrels were chosen to create layers of complexity, with most of the wine being cellared in stainless steel. The fermentation process lasted 3-4 weeks, and full malolactic fermentation added weight and a luscious, balanced texture.

After aging for 16 months in the cellar, the final blend was cold-stabilized in tanks before bottling, resulting in only 225 cases of this exceptional single-vineyard Chardonnay.

"Pale gold with delicate aromas of ripe pear, toasted almond, and dried herbs. A smooth, citrus-driven palate is complimented by a gentle richness from its time in-barrel." - Ali Mayfield, Winemaker

SELECT VINEYARDS

Columbia Valley AVA

Conner Lee Vineyard

AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	80% fermentation in Stainless Steel with a single 500L barrel added to the blend
Aging	Aged for 16 months in 20% new French oak and 80% stainless steel
Alcohol	13.3%
Cases	225
Best Between	Now - 2030
Retail	\$55

