

EST.

J A I N E

2018

2022 CULLODEN SAUVIGNON BLANC

2022 was a near ideal vintage for Sauvignon Blanc. Located in the Horse Heaven Hills, Culloden Vineyard is distinct within this dynamic AVA. Harvested in the early morning of October 10th, the small parcel was gently picked and transported into the cellar. Upon arriving at the winery, the grapes were whole cluster pressed under a blanket of protective CO2 and the juice was delivered into tank. It was then cold settled for 24 hours before being fermented in both concrete eggs and once used 600L Stockinger barrels.

Primary fermentation was slow and cool, allowing the wine to hold onto its intense aromatic profile. Aged in the same vessels (concrete and once-used large format barrels), the wine was settled to preserve freshness and acidity. The wine was bottled on June 11th, 2023. Only 106 cases were made.

“ A bright green-yellow hue reflects this wine’s freshness. The nose reveals a blend of ripe pear, peach skin, and a hint of beeswax. On the palate, the concrete and oak aging create an alluring texture, balanced by crisp acidity. The finish is brisk and clean, with a subtle floral honeycomb note adding depth and complexity to this elegant, vibrant wine.”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Horse Heaven Hills	Culloden Vineyard
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AVA	Horse Heaven Hills
Varietals	100% Sauvignon Blanc
Fermentation	Fermented in both concrete eggs and once used 600L Stockinger barrels
Aging	Aged for 20 months in the same vessels
Alcohol	14.2%
Cases	106
Best Between	Now – 2032
Retail	\$55