

EST.

J A I N E

2018



2022 SOLAKSEN CHARDONNAY

The 2022 Jaine Solaksen Chardonnay comes from a single vineyard within the Royal Slope AVA of the Columbia Valley. The 2022 vintage had below-average precipitation in the winter, which resulted in small clusters and generally low yields due to hot and windy bloom conditions.

Patience was rewarded for those who waited to harvest, as cool fall temperatures allowed flavors to catch up while sugar accumulation plateaued. Solaksen’s sustainable vineyards used efficient drip irrigation, cover cropping, and compost additions.

The Chardonnay clones used in this wine are 76, 15 and the Wente clone. The wine was fermented very slowly in 50% new 228L custom Tonnellerie O barrels, and underwent full malolactic fermentation via native bacteria. The Chardonnay spent 22 months in 50% New French oak. The final blend was made in tank, where the wine was cold stabilized just before being bottled unfinned and unfiltered. Only 240 cases produced.

“ This wine showcases a beautiful golden straw-yellow hue, hinting at its richness and depth. On the nose, enticing aromas of ripe apricot and crisp apple mingle with a subtle touch of vanilla, adding layers of complexity. The palate unfolds with a harmonious blend of layered fruit and chamomile, balanced by a refreshing brightness and a delicate whisper of toasted oak.”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Royal Slope AVA	Solaksen Vineyard
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AVA	Royal Slope
Varietals	100% Chardonnay
Fermentation	Fermented in 100% oak barrel
Aging	Aged for 21 months in barrel
Alcohol	13.8%
Cases	240
Best Between	Now – 2032
Retail	\$60

