

EST.

JAINE

2018

2023 COLUMBIA VALLEY
SAUVIGNON BLANC

The 2023 Jaine Columbia Valley Sauvignon Blanc is a Columbia Valley blend sourced from Culloden, Spice Cabinet, and Olsen Vineyards. Working closely with our vineyard managers, the winemaking team restricted yields to concentrate flavor and structure while retaining the internal verve we seek in Jaine wines. Cool fall nights preserved acidity while flavors continued to develop. The fruit was hand harvested in the early mornings of mid-September.

At the winery, grapes were hand sorted and whole-cluster pressed. The juice was cold settled for 24 hours, then racked into a combination of stainless steel tanks and select French oak barriques to build texture, nuance, and gentle integration. The wine was racked off its lees and remained in barrel and tank until spring 2024.

The wine was blended and bottled, unfinned and unfiltered, in August 2024, producing only 560 cases.

“This wine was fermented and aged in stainless steel (89%) and barrel and left on lees for 11 months. Light aromas of herb, lemon, licorice, passion fruit, and flower lead to a mouthful of full-bodied, broad-feeling tropical fruit and citrus flavors. There’s pleasing textural richness throughout.”

90 points, Sean Sullivan, Northwest Wine Report

SELECT VINEYARDS

Horse Heaven Hills AVA	Culloden, Spice Cabinet
Yakima Valley AVA	Olsen

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermented in a combination of stainless steel and a single French oak demi-muid, with minimal racking.
Aging	Aged on fine lees for 10 months.
Alcohol	13.9%
Cases	560
Retail	\$24



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