

EST.

JAINE

2018

2025 COLUMBIA VALLEY
CHARDONNAY

Chardonnay is one of the world's most iconic varietals. It's beloved for its range, elegance, and ability to reflect place. Made famous in Burgundy and embraced in Napa, Sonoma, and Oregon, it's now thriving in the Columbia Valley, where long, sunlit days and cool nights provide the perfect conditions for this expressive grape.

This 100% Chardonnay was sourced from two vineyard sites: Conner Lee in the Columbia Valley, and Solaksen in the Royal Slope AVA. Harvested in the cool mornings of late-September, the fruit was brought in at peak freshness.

Fermentation took 6-8 weeks in stainless steel. The wine was then aged for 7 months in a combination of stainless steel and one French oak puncheon before being bottled in July of 2026.

"Vibrant pale gold in the glass, this stainless-fermented Chardonnay opens with delicate white flowers, Asian pear, golden apple, jasmine green tea, and wet slate. The palate offers starfruit, yellow plum, crème fraîche, and subtle puffed rice. Perfectly balanced—neither lean nor overly rich—it sits squarely in a massively drinkable sweet spot with a broad yet restrained profile. It concludes on a chalky, refreshing finish of oyster shell, citrus water, and a touch of lemon curd."

— Winemaker Notes

SELECT VINEYARDS

Royal Slope AVA	Solaksen Vineyard
Columbia Valley AVA	Conner Lee Vineyard



Labeled AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	Fermented 6-8 weeks in stainless steel tanks
Aging	Aged 7 months in a combination of stainless steel tanks and one French oak puncheon (9% aged in barrel)
Alcohol	14.1%
Cases	616
Retail	\$24



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