

J A I N E

2020 SAUVIGNON BLANC COLUMBIA VALLEY

Jaine inspires us to celebrate life's beautiful moments in the company of others. Capturing the essence of a single vineyard, each bottle of refreshingly crisp white and rosé wine is hand-harvested from sustainable sites and crafted with minimal intervention. This collection is a joy-filled tribute to our mother and grandmother, Mary Jane, who reveled in simple pleasures and everyday gatherings with family and friends.



"Intense aromas of citrus blossoms, gooseberry, lime, and chalky minerality. Swirling adds fresh herbs, dehydrated citrus peel, and underripe white peach. Youthful and full of life."

- Bryan Otis, Proprietor

IN THE VINEYARD

100% Sauvignon Blanc. The 2020 Jaine Sauvignon Blanc was crafted from three vineyard sites in the Columbia Valley: Bacchus, Boushey, and Laura Lee. Bacchus is a fully sustainable vineyard and leading source of old vine Washington grapes. This higher elevation vineyard gives way to varied soils, which contributes complexity to the wine. Boushey is a Yakima Valley AVA vineyard, offering mild temperatures and layered soils that allow for extended hang time on the vines and result in well-balanced wines with pure fruit expression. Laura Lee is a lower elevation site located in the Royal Slope AVA and is sustainably farmed. Each vineyard was hand harvested early in the mornings of August 28th – September 15th, 2020 to maintain freshness.

WINEMAKING

Upon arrival at the winery, the grapes were hand-sorted and whole-cluster-pressed. The Sauvignon Blanc was fermented and aged entirely in stainless steel to maximize its aromatic potential. Over the course of 8 months, this wine was individually evaluated over 40 times by our winemaking team, and finally bottled with light fining and filtration between May 25th and 27th, 2021. Only 960 cases were produced.

VINEYARDS

Bacchus, Boushey, Laura Lee

VARIETAL COMPOSITION

100% Sauvignon Blanc

ALCOHOL

14.1%

R/S

< 1 g/liter

CASES PRODUCED

960

FERMENTATION + AGING

Fermented in 100% stainless steel and aged for 8 months in stainless steel tanks.

RETAIL

\$24

