

J A I N E

2019 BLANC DE 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 new 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.



"Bright aromas of citrus, stone fruit, and chalky minerality. Swirling adds white blossoms, white peach, and lychee. The palate displays terrific tension, with salty citrus and stone fruits. The mousse is ultra-fine, which adds a bit of volume to balance the vibrant acidity."

- Bryan Otis, Proprietor

IN THE VINEYARD

The 2019 Jaine Blanc de Blanc was crafted exclusively from one of the most highly regarded and recognized sites for Chardonnay in Washington state – Connor Lee. Conner Lee is located on the upper east end of the Wahluke Slope atop sandy glacial marine sediment deposited by the Missoula floods of the Pleistocene era. This site is known for its fine to very fine sandy loam soils and its relatively cool, long, and even ripening season that produces wines of superior texture, balance and complexity. Conner Lee is fully sustainable and uses organic farming methods whenever possible.

WINEMAKING

The vines were hand-harvested on the night of August 29th, 2019, before being whole-cluster-pressed. The wine was settled in tank for 48 hours before racking to start the primary fermentation, then fermented entirely in stainless steel and with no malolactic fermentation. A light amount of sulfur was used to allow an efficient second fermentation in bottle. The wine was racked off of the gross lees early to maximize its aromatic potential and cold stabilized, then disgorged just over 15 months later on April 12, 2021, with zero dosage. Only 384 cases were produced.

VINEYARD

Conner Lee Vineyard

VARIETAL COMPOSITION

100% Chardonnay

ALCOHOL

12%

R/S

< 1 g/L

CASES PRODUCED

384

FERMENTATION + AGING

Fermented in 100% stainless steel, aged for 5 months in stainless steel and 16 months in bottle.

RETAIL

\$65

