

J A I N E

2019 CHENIN 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.



"Hints of quince, white flowers, chamomile and honeycomb. Some air brings up under ripe yellow tropical fruit, white currants, golden raspberries and stone fruit pit."

-Aryn Morell, Winemaker

IN THE VINEYARD

100% Chenin Blanc. Crafted exclusively from one small vineyard parcel in the Columbia Valley – Stoneridge, farmed with a western sprawl and aggressively leafed and shoot-positioned to maximize physiological development. A very warm site on the Royal Slope with unique soil, it consists of cobbly and gravelly sandy loam: Ephrata fine sandy loam, Malaga cobbly sandy loam, Malaga very stony sandy loam and Quincy fine sand. The vineyard is fully sustainable, using organic farming methods whenever possible.

WINEMAKING

The grapes were hand-harvested early in the evening of September 17th, 2019 to maintain freshness and aromatic potential. The fruit was then cluster sorted and whole cluster pressed before settling for 48 hours. White wine specific presses allowed for capturing of maximal aromatics with minimalistic intervention. Concrete eggs were used to encourage lees mixing during fermentation, maximizing mouthfeel for such a low alcohol wine. The wine was then transferred into neutral French oak barrels and stirred once a month during the aging process to increase texture. Over the course of 9 months, this wine was individually evaluated over 40 times by our winemaking team, with an exclusive 45 cases being bottled on July 23, 2020.

VINEYARD

Stoneridge Vineyard

VARIETAL COMPOSITION

100% Chenin Blanc

ALCOHOL

12.2%

R/S

0.0%

CASES PRODUCED

45

FERMENTATION + AGING

Fermented in 100% concrete egg and aged for 9 months in neutral French oak.

RETAIL

\$24

