

EST.

JAINE

2018

2021 BLANC DE BLANC

The Columbia Valley holds remarkable potential for sparkling wine. Its northern and higher-elevation sites offer long summer light, cool nights, steady winds, and well-drained soils that preserve natural acidity. Early picks of Chardonnay and Pinot Noir from these parcels yield precision, lift, and an elegant mineral finish that make Columbia Valley sparkling wines genuinely compelling.

This single-vineyard 2021 Jaine Blanc de Blanc was crafted from Conner Lee Vineyard in the Columbia Valley AVA, a first for this site. The vineyard is sustainably farmed with organic practices where possible. Fruit was hand-harvested in the cool early morning of September 18, 2021.

At the winery, the lot was hand-sorted and whole-cluster pressed. The base wine fermented and aged for three months in stainless steel, then rested on lees in bottle for 14 months. It was disgorged with zero dosage and finished in late June 2023. Only 248 cases produced.

“Medium yellow in the glass, this wine shows an intense nose of baked apple, apricot, brioche, and lemon meringue, with a hint of oyster shell. The palate is bright and fresh, featuring citrus, stone fruits, and a touch of minerality, all carried by a creamy mousse and lifted by lively acidity. A soft, mid-bodied texture leads to a long, saline finish, with subtle notes of bread pudding and chalk.”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Columbia Valley AVA

Conner Lee Vineyard



AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	3 months in stainless steel
Aging	Cellared for 14 months in bottle
Alcohol	12%
Cases	248
Best Between	Now – 2034
Retail	\$65