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2018

2021 CONNER LEE CHARDONNAY



The 2021 Jaine Conner Lee Chardonnay was crafted from 100% Chardonnay grapes sourced from the Conner Lee vineyard in the Columbia Valley, WA. This single-vineyard wine was carefully selected from the finest premium barrel offerings of this vineyard.

During this vintage, a light crop load and meticulous canopy thinning contributed to concentrated flavors. The whole grape clusters were pristine in both appearance and taste. Canopy management and strategic irrigation techniques were employed to accentuate the unique characteristics of the vintage and the vineyard. Although sugars accumulated early, the cool fall temperatures allowed flavors to catch up, resulting in an expressive representation of this remarkable Chardonnay.

Harvest took place during the early mornings of the last week of September. At the winery, the fruit underwent whole-cluster pressing before fermentation in new and used 228L oak barrels.

For aging, French oak barrels were chosen to create layers of complexity—65% new barrels and 35% used barrels. The fermentation process lasted 3-4 weeks, and full malolactic fermentation added weight and a luscious, balanced texture. After aging for 22 months in new and used French barrels, the final blend was cold-stabilized in tanks before bottling, resulting in only 359 cases of this exceptional single-vineyard Chardonnay.

“This shows the savory side of Chardonnay... Lime skin, green pineapple, crisp green apple fruit dominates. Good focus and length.”

91 Points, Paul Gregutt, Northwest Wine Guide
SELECT VINEYARDS

Columbia Valley

Conner Lee

AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	Fermented 30+ days in 100% neutral French oak
Aging	Aged 23 months in neutral French oak
Alcohol	14.6%
Cases	359
Best Between	Now – 2036
Retail	\$55

