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JAINE

2018

2022 LAURA LEE
SAUVIGNON BLANC

Hand crafted from the Laura Lee Vineyard in the Royal Slope. Laura Lee is a sustainably farmed high-elevation premium vineyard with varied soil types, which contribute complexity to the wine. Harvest was done by hand in early mornings starting on October 4th. Upon arrival at the winery, the Sauvignon Blanc was cold pressed, fermented in stainless steel before it was racked off and aged entirely in large format 600 Liter neutral oak barrels. This wine was aged over an extended period compared to our previous vintages from the same vineyard leading to a more robust, rich flavor profile. This wine was bottled in June 2024, with only 284 cases produced.

“Stainless steel and neutral barrel fermented, the aromas offer notes of grapefruit, lemon, herb, and tropical fruit. Medium-plus bodied citrus and papaya flavors follow. There’s pleasing textural richness and an uptick in acidity on the finish. It’s tasty.”

91 points, Sean Sullivan, Northwest Wine Report



SELECT VINEYARDS

Royal Slope AVA

Laura Lee

AVA	Royal Slope
Varietals	100% Sauvignon Blanc
Fermentation	100% stainless steel
Aging	Extended aging in large format 600L Neutral Oak Barrels
Alcohol	13.7%
Cases	248
Retail	\$55

