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JAINE

2018

2022 OLSEN
SAUVIGNON BLANC

Hand crafted from the Olsen Brothers Vineyard in the Yakima Valley AVA. Olsen Vineyard is a sustainably farmed high-elevation vineyard with Warden silt loam and Kiona very stony silt loam, 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 and aged entirely in concrete egg and oak barrels. A long, slow, and cool fermentation was used to preserve aromatics and freshness. This wine underwent extended aging on lees to enhance the mouthfeel and aromatics. After 20 months of aging in concrete egg and 600L large format barrels, this wine was bottled in June 2024, with only 227 cases produced.

“ This lively wine greets the eye with a pale yellow hue and bright clarity. A swirl in the glass reveals vibrant aromas of lemongrass, fresh herbs, ripe pear, and zesty citrus. On the palate, concentrated flavors of lemon and grapefruit burst forth, delivering a refreshing, zesty experience. The mouthfeel is rich and focused, with fresh fruit and a subtle touch of salinity that adds intrigue. The mineral-driven finish offers depth and complexity, concluding with a clean, dry finale. Enjoy its lively freshness now, or allow it to further develop over the next few years.”

— Ali Mayfield, Head Winemaker

SELECT VINEYARDS

Yakima Valley AVA

Olsen

AVA	Yakima Valley
Varietals	100% Sauvignon Blanc
Fermentation	Pressed into stainless steel tanks before being racked off into concrete egg and large format oak barrels
Aging	Aged 20 months in Concrete egg and large format barrels
Alcohol	14.5%
Cases	227
Retail	\$55

