

EST.

JAINE

2018

2023 COLUMBIA VALLEY
CHARDONNAY

Chardonnay is one of the world's most iconic varietals. It's beloved for its range, elegance, and ability to reflect place. Made famous in Burgundy and embraced in Napa, Sonoma, and Oregon, it's now thriving in the Columbia Valley, where long, sunlit days and cool nights provide the perfect conditions for this expressive grape.

This 100% Chardonnay was sourced from three vineyard sites: Conner Lee in the Columbia Valley, and Solaksen and La Reyna Blanca in the Royal Slope AVA. Harvested in the cool mornings of mid-September, the fruit was brought in at peak freshness.

Fermentation took place in a combination of stainless steel and French oak barrels (26% new), balancing purity with texture. The wine was then aged for 19 months in a combination of new, neutral and stainless-steel barrels before being bottled in August 2023.

The final blend includes multiple clones (76, 95, and 96) each contributing layers of depth, minerality, and structure. Only 488 cases were able to be made.

"The wine is full, firm and fleshy, a big gulp of ripe apples and pears. Moderate acids and a thin streak of vanilla fold into the finish."

92 points, Paul Gregutt, Northwest Wine Guide

SELECT VINEYARDS

Columbia Valley AVA	Conner Lee
Royal Slope AVA	Solaksen, La Reyna Blanca

AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	Fermented 30+ days in oak barrels and stainless steel
Aging	Aged 19 months in a combination of 26% new oak, neutral barrels, and 4% stainless-steel
Alcohol	14.6%
Cases	488
Best Between	Now – 2028
Retail	\$24

