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JAINE

2018

2023 COLUMBIA VALLEY
SAUVIGNON BLANC

The 2023 Jaine Columbia Valley Sauvignon Blanc is a Columbia Valley blend sourced from Culloden, Spice Cabinet, and Olsen Vineyards. Working closely with our vineyard managers, the winemaking team restricted yields to concentrate flavor and structure while retaining the internal verve we seek in Jaine wines. Cool fall nights preserved acidity while flavors continued to develop. The fruit was hand harvested in the early mornings of mid-September.

At the winery, grapes were hand sorted and whole-cluster pressed. The juice was cold settled for 24 hours, then racked into a combination of stainless steel tanks and select French oak barriques to build texture, nuance, and gentle integration. The wine was racked off its lees and remained in barrel and tank until spring 2024.

The wine was blended and bottled, unfiltered and unfiltered, in August 2024, producing only 560 cases.

The final wine is 100% Sauvignon Blanc, Clone 1. Vibrant, layered, and a precise expression of our region and vintage.

“Pale gold with lemon zest and floral aromas. Stone fruit and mineral notes on the palate. Bright, medium-bodied, with a balanced, lingering finish.”

— Ali Mayfield, Winemaker

SELECT VINEYARDS

Horse Heaven Hills AVA	Culloden, Spice Cabinet
Yakima Valley AVA	Olsen



AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermented in a combination of stainless steel and French oak barriques
Aging	Aged in the same vessels it was fermented in
Alcohol	13.9%
Cases	560
Best Between	Now – 2033
Retail	\$24

