

EST.

JAINE

2018

2023 CONNER LEE  
CHARDONNAY

The 2023 Jaine Conner Lee Chardonnay is a single-vineyard wine from the acclaimed Conner Lee Vineyard, located in the Columbia Valley AVA.

Across the Columbia Valley, 2023 proved to be an exceptional vintage for white wines, especially Chardonnay. Working in close collaboration with our vineyard manager, the winemaking team implemented yield restrictions and precise canopy and irrigation strategies to enhance concentration and preserve the unique character of the vintage.

Harvested in the cool early mornings of the first week of October, the fruit was whole-cluster pressed directly into 100% French oak barrels. A variety of barrel formats were used to build depth and complexity. Fermentation unfolded slowly at low temperatures over several months, followed by full malolactic fermentation to add richness and texture.

The wine aged on its lees for a full year before being racked, then continued aging in barrel for a total of 23 months. Just six barrels were ultimately selected for the final blend, producing only 146 cases.

*“Golden-yellow with orchard fruit, honey, and almond. Creamy yet precise, with bright acidity and a long, citrus-mineral finish.”*

— Ali Mayfield, Winemaker

## SELECT VINEYARDS

Columbia Valley AVA	Conner Lee
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AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	100% barrel fermentation in neutral French oak
Aging	23 months in neutral French oak
Alcohol	14.5%
Cases	146
Best Between	Now – 2030
Retail	\$55

