

EST.

J A I N E

2018

2023 CULLODEN SAUVIGNON BLANC

The 2023 Jaine Culloden Sauvignon Blanc is a single-vineyard wine sourced from Culloden Vineyard in the Horse Heaven Hills AVA.

Working closely with our vineyard manager, the winemaking team restricted yields to concentrate flavor and structure. Cool fall nights preserved acidity while allowing flavor to continue developing. 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 two 600L demi-muids and two 224L barriques, lending texture, nuance, and gentle oak integration. The wine was racked off its lees and remained in barrel until spring 2024.

Only six barrels were made. The wine was blended and bottled (unfined and unfiltered) in September 2024, producing just 145 cases.

“Pale green-yellow in color, this Sauvignon Blanc opens with focused aromas of dried hay, crushed stone, citrus zest, and subtle orchard fruit—green pear and yellow apple. The palate leads with lemongrass and Meyer lemon, layered with wet stone and chalk. Bright acidity gives structure to a graceful mouthfeel. The finish is long, dry, and mineral-driven, with persistent citrus and a lingering herbal note.”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Horse Heaven Hills AVA

Culloden Vineyard



AVA	Horse Heaven Hills
Varietals	100% Sauvignon Blanc
Fermentation	Aged in a combination of two 600L demi-muids and two 224L barriques.
Aging	Aged 19 months in a combination of neutral oak barrels
Alcohol	14.5%
Cases	145
Best Between	Now – 2028
Retail	\$55