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JAINE

2018

2023 OLSEN VINEYARD
SAUVIGNON BLANC

The 2023 Tenor Olsen Sauvignon Blanc is a single-vineyard wine sourced from Olsen Vineyard in the Yakima Valley 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 late September.

At the winery, grapes were hand-sorted and whole-cluster pressed. The juice was cold-settled for 24 hours before being racked into once-used, large-format French oak puncheons for a slow, extended fermentation that lasted several months. The wine then rested on its lees until racking in spring 2024.

Only four barrels were made. The wine was blended and bottled (unfined and unfiltered) in September 2024, producing just 122 cases.

The final wine is 100% Sauvignon Blanc, Clone 1, vibrant, layered, and a precise expression of this site and season.

“Bright and silky with tropical fruit, ripe peach, and citrus. Vibrant and balanced with a long, lemony finish and a touch of floral lift.”

– Ali Mayfield, Winemaker

SELECT VINEYARDS

Yakima Valley AVA

Olsen Vineyard

AVA	Yakima Valley
Varietals	100% Sauvignon Blanc
Fermentation	Large format barrels at cool temperatures
Aging	19 months in neutral large format barrels
Alcohol	13.5%
Cases	122
Best Between	Now – 2030
Retail	\$59

