

EST.

# J A I N E

2018

## 2024 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, Eagle & Plow in the Horse Heaven Hills AVA, and Solaksen in the Royal Slope AVA. Harvested in the cool mornings of late-September, the fruit was brought in at peak freshness.

Fermentation took place in a combination of stainless steel and French oak barrels (21% new), balancing purity with texture. The wine was then aged for 12-13 months in new French oak barrels before being bottled in October of 2025.

The final blend includes multiple clones each contributing layers of depth, minerality, and structure. Only 579 cases were able to be made.

*“ Fresh and balanced with lemon, brioche, and a saline edge. Similar to a morning breeze over a coastal orchard ”*

– Ali Mayfield, Winemaker

### SELECT VINEYARDS

Royal Slope AVA	Solaksen
Horse Heaven Hills AVA	Eagle & Plow
Columbia Valley AVA	Conner Lee

AVA	Columbia Valley
Varietals	100% Chardonnay
Fermentation	6-8 weeks in a combination of stainless steel and oak barrels
Aging	12-13 months
Alcohol	14.1%
Cases	579
Best Between	Now – 2029
Retail	\$24

