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# J A I N E

2018

## 2024 COLUMBIA VALLEY SAUVIGNON BLANC

The 2024 growing season unfolded with quiet strength—defined by patience, balance, and resilience. A steady, unhurried pace allowed the vines to adapt and thrive, with gentle ripening conditions preserving both acidity and aromatic clarity. Veraison arrived later than usual, so we held off picking to allow flavor and complexity to fully develop—resulting in fruit of depth, elegance, and precision.

The 2024 Jaine Columbia Valley Sauvignon Blanc is sourced from Culloden, Spice Cabinet, and Olsen Vineyards. Yields were carefully managed to concentrate flavor while preserving the vibrancy and lift that define the style. The fruit was harvested on October 4th, 2024, in the cool of the morning and sent directly to press to retain freshness and delicacy.

At the winery, the grapes underwent limited press rotations before the juice was cold settled in tank for enhanced clarity. Fermentation occurred entirely in stainless steel at low temperatures, lasting approximately 56 days to preserve varietal purity and aromatic expression. Following fermentation, the wine remained on its fine lees in tank, where it aged for six months to build texture and subtle complexity.

*“Pale gold with green hints. Ripe orchard fruit, melon, and herbs on the nose. Crisp acidity, citrus notes, and a clean, mineral-driven finish.”*



### SELECT VINEYARDS

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

AVA	Columbia Valley
Varietals	100% Sauvignon Blanc
Fermentation	Fermented for 56 days in stainless steel tanks at low temperatures
Aging	Aged 8 months on lees in stainless steel tank
Alcohol	14%
Cases	1926
Retail	\$24

