



2018 Bishop Creek Vineyard Chardonnay

Yamhill-Carlton - Oregon

The Buyer (UK)

Truly outstanding debut white wine. Blessed with the 2018 vintage that had no heat spikes and allowed the winemakers to carefully choose the optimum harvest time, this is a stunning marriage between an opulent and elegant style, that reeks of class without being a show pony and with an almost perfect balance. Pale straw to look at, the nose is delicate and slightly reticent but slowly draws you into the glass with comice pear, lemon pith and honeysuckle; a lot of detail here. The orchard fruit and lemon zest continues on the palate, with just a touch of toasty oak in the distant background. The mouthfeel is medium weight, rounded with ripe tannins, but fresh with a decent structure and a mineral tingle that persists. My word what a wine.

Wine Anorak (UK)

Marine sedimentary soils at altitude: this comes from the top part of the estate Bishop Creek vineyard, planted in 1990, and organically farmed since 2014. This sees 20% new oak and is the first white from Nicolas Jay. This is fresh and finely wrought with fine meal and toast notes alongside rounded lemon and white peach fruit. There's a subtle saline streak under the fruit that's really appealing, as well as some grainy, spicy character. Lovely detail and precision. There's some richness here, but it's moderated by the salinity and the fresh lemony character: it's a really mineral expression of Chardonnay. Very, very fine: it's a subtle wine that repays questioning. Sit with it for a while and it will surprise you.

94
Points

STATS

Farming: Organic

Harvested: September 20th, 2018

Harvest Brix: 21.5

Alcohol: 13%

TA: 5.6g/L

pH: 3.2

Fermentation: Native Yeast

Cooperage: 20% New French Oak

Date bottled: February 5th, 2020

Cases made: 120

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

The Wine Spectator

Steely yet rich and plush, with detailed apple and lime flavors that are accented by crushed stone and linger on the crisp, vibrant finish.

93
Points

International Wine Report

This racy but elegant Chardonnay from Nicolas-Jay's Bishop Creek vineyard opens with aromas of ripe peach, tropical pineapple, sage and lightly charred oak. The front pallet hits you with a mouthwatering but rich acidity and flavors of fresh nectarine, lemon peel and roasted hazelnuts. The wine contains 20% new French oak and is reminiscent of a beautiful French Meursault, which coincides with their Burgundian style of wine making. This wine has what it takes to age beautifully for 10 years or more. Only 120 cases made.

94
Points