

NICOLAS JAY



2019 Affinités Chardonnay

Willamette Valley - Oregon

WINERY

Nicolas-Jay is a Pinot Noir and Chardonnay venture located in the heart of Oregon's Willamette Valley. Celebrated Burgundian winemaker, Jean-Nicolas Méo of Domaine Méo-Camuzet, and renowned music and media entrepreneur, Jay Boberg, lend their individual talents and shared dedication to the winery, where traditional French winemaking meets quintessential Oregon terroir.

VINEYARDS

A portion of this wine is sourced from Bishop Creek, our Estate Vineyard, located in the Yamhill-Carlton AVA, where our Chardonnay grows on top-grafted vines at the apex of the vineyard at 750 feet. The Von Oehsen vineyard in the cool-climate Eola-Amity Hills AVA supplies a portion of this fruit as well. In this wind-swept AVA, vines ripen late and Pinot Noir and Chardonnay are known to produce vibrant, aromatically expressive wines.

VINTAGE

2019 began with a cold late winter that warmed quickly into a warmer than average spring. The defining feature of the growing season, however, was not in the timing of rainfall, but the amount. 2019 gave us record rainfall in late June and July, causing a delay in ripening and an abundance of growth in the vineyards. The low temperatures were normal to above average but without the usual heat spikes and intensity of the usual record Oregon summer heat waves. A beautiful dry August pushed the grapes toward maturity while maintaining balance and acidity through ripening. Early rains in September slowed things down, finally abating and finishing the growing season with a long, cool and dry Fall. The resulting wines have elegance, finesse and balance in what is one of the first cool Oregon vintages we've seen at the domaine. The aromatics and bright nature of these wines make them compelling to drink now and also speak to their aging potential as they open up and develop in bottle. We bottled this vintage a few months earlier than usual to preserve the beautiful elegance of the vintage.

WINEMAKER TASTING NOTES

This beautiful, delicately straw-colored Chardonnay bursts from the glass with lemon verbena, white flowers and citrusy perfume, then swings toward orange zest and Galia melon. Precise and focused upon entry, but the tension escalates quickly with tangerines, white stone minerality and crisp peach flavors that push and elongate into a long, elevated and textured finish. This wine shows stunning detail and persistence throughout.

STATS

Farming: Organic, LIVE certified

Harvested: September 28th-30th, 2019

Harvest Brix: 21.5

Alcohol: 13%

TA: 6.2g/L

pH: 3.26

Fermentation: Native Yeast

Cooperage: 100% Neutral French Oak

Date bottled: February 5th, 2021

Cases made: 359

Winemakers:

Jean-Nicolas Méo

Tracy Kendall

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