

NICOLAS JAY



2019 Affinités Chardonnay

Willamette Valley - Oregon

Wine Anorak

"Nice intensity on the nose, which is nutty and toasty with powerful pear and citrus fruit. Linear, quite mineral, with the concentration and richness nicely restrained with good acidity. Lovely weight here with a fine, spicy finish. Serious effort."

94 Points

Wine.com

"This wine is bright and fresh with aromas and flavors of tart citrus, lime peel, and dried earth. Light straw, green color; tart citrus aroma, lime, attractive, stylish, dried earth, medium depth; medium bodied, excellent tension on the palate; dry, medium acidity, very good balance; dried earth, tangy citrus flavors."

93 Points

James Suckling

"Peaches, spiced pears, grilled lemons and toasted hazelnuts on the nose. It's medium to full bodied with buttery, concentrated layers of stone fruit and spice."

92 Points

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

11905 NE Dudley Road, Newberg, OR 97132 · info@nicolas-jay.com

nicolas-jay.com

 :Nicolas-Jay

 :nicolasjay