

NICOLAS JAY



Affinités Reason For Being

[uh-fin-i-tee] the relationship and connection between different elements. We are showcasing the scale of affinity the vineyards in this blend have for one another. Rather than an individual expression of site, these vineyards blend together through a shared connection that reveals the delicate complexity and sheer beauty of Willamette Valley Chardonnay.

STATS

Harvested: September 14th—September 30th

Vineyards: Bishop Creek (estate) Yamhill-Carlton, Eola-Amity

Harvest Brix: 21.5

Alcohol: 13.0%

TA: 5.7g/L, **pH:** 3.19

Cooperage: 100% neutral French oak

Fermentation: 100% barrel/ML

Date Bottled: February 5th, 2020

Production: 165 cases

92 Points

“Luscious, beautifully balanced fruit flavors blend citrus, apple and lemon curd, along with a light suggestion of greens. As the first Chardonnay release from the winery, it is complete, refreshing and elegant.” **Editors’ Choice.** —P.G.



Exceptional Vineyard & Winemaking Approaches

Vineyard Approach:

- Less leaf pulling-slows ripening & retains more natural acidity
- Vineyard (& winery) sorting reduces large/uneven clusters
- Low yields-approx. 2.0 tons/acre
- Harvest occurs when physiologically ripe, not for brix count
- Biodynamic, Organic and LIVE certified are predominate fruit sources

“Vine to Vat” Approach:

- Slow, easy picking-buckets are gently layered into much smaller bins
- 1/8 ton bins are used, and filled 1/2 full from just 11 buckets
- Typical industry standard is 88 buckets per 1/2 ton bin, heaping full
- Small bins, hand-layered clusters eliminate free juice & oxidizing risk
- Fruit gently laid onto conveyer belt, sorted & reduced juice presence
- Nicolas-Jay Winemakers on site for ALL vineyard picks

Winemaking Approach:

- Slow, low pressure pressing for fruit purity & a silky mouthfeel
- Extended cold maceration & gentle aeration/extraction
- Native yeast fermentations, unfined & unfiltered
- Small-lot fermentations, 1.5-2.0 tons
- Higher temperature ferments for added color/ body/texture
- Early pumpovers to accentuate body, punchdowns later to build structure
- Low, or zero, Sulphur additions
- Méo-Camuzet coopers hand produce all barrels for Nicolas-Jay