

NICOLAS JAY



Bishop Creek Vineyard

Located in the Yamhill-Carlton AVA, the site features 13.5 planted acres with plantings dating back to 1988. Elevations range from 270 to 600 feet, with predominantly North-South plantings. Our 2018 Chardonnay is sourced 25-year-old vines on the upper-bench of this majestic site. Organically farmed, 100% ungrafted rootstock plants.

STATS

Harvested: September 20th, 2018

Harvest Brix: 21.5

Alcohol: 13%

TA: 5.6g/L

pH: 3.2

Cooperage: 20% New French Oak

Date bottled: February 5th, 2020

Cases made: 120

93 Points

“An older planting of mostly Pinot Noir in the rain shadow of the Coast Range, Bishop Creek has 1.5 acres of chardonnay, farmed organically, on sedimentary soils. It’s a generous wine, with high-toned lemon-lime scents deepening with air to something more wheaty and substantial, like pineapple. But the flavors remain tart and lively, with a kind of baked-lime rim of flavor suggesting richness and raciness at once. Energetic and lively, this is built to age.”

Wine & Spirits



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, unfinned & 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