

Nicolas-Jay Estate
Chardonnay
Bishop Creek Vineyard
Yamhill-Carlton, 2018



- **Farming:** Organic
- **Harvested:** September 20th
- **Harvest Brix:** 21.5
- **Fermentation:** Native
- **Fining/Fermentation:** None

TA: 5.6g/L
pH: 3.2
Cooperage: 20% new French oak, 12 months
Date bottled: February 5th, 2020
Cases Produced: 120



94 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.

93 Points

Wine & Spirits

An older planting of mostly pinot noir in the rain shadow of the Coast Range, Bishop Creek has 2.5 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 bakedlime rim of flavor suggesting richness and raciness at once. Energetic and lively, this is built to age.

93 Points

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.

