

NICOLAS JAY



2019 Bishop Creek Chardonnay

Yamhill-Carlton - Oregon

WINERY

Nicolas-Jay is a Pinot Noir and Chardonnay venture located in the Dundee Hills region 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

Located in the Yamhill-Carlton AVA, the site features 13.5 planted acres, with 11 of those acres being four different clones of pinot noir. The majority of the pinot noir vines at Bishop Creek were planted in 1988 and 1990, and are own-rooted. Adding to the site's diversity, the elevations range from 270 to 600 feet, with predominantly North-South plantings. Our 2019 Chardonnay hails from the top of the vineyard on 1990s planted vines. Bishop Creek has been farmed 100% organically since being acquired by Jean-Nicolas and Jay in 2014.

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

Beautiful, pale-straw color immediately reveals a cool-climate directed Chardonnay. But aromatics are not without weight and style; apple blossoms, sugar lemon, sweet herbaceous notes and Kaffir lime leaves are enmeshed around a crushed granite and limestone core. Chalky river rock minerality befalls orange zest and a dollop of cream as this wine picks up its pace toward the mid-palette. The finish is long, expanding and focused and is certainly a wine that will reward the patient.

STATS

Farming: Organic

Harvested: September 20th, 2019

Harvest Brix: 21.5

Alcohol: 13%

TA: 6.2g/L

pH: 3.18

Fermentation: Native Yeast

Cooperage: 20% New French Oak

Date bottled: February 5th, 2021

Cases made: 93

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

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