

NICOLAS JAY



2018 Affinités Chardonnay

Willamette Valley - Oregon

WINERY

Nicolas-Jay is a Pinot Noir and Chardonnay venture located in the heart 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

A portion of this wine is sourced from Bishop Creek, our Estate Vineyard, located in the Yamhill-Carlton AVA, where our Chardonnay grows on top-grafted vines at the apex of the vineyard at 750 feet. A vineyard in the cool-climate Eola-Amity Hills AVA supplies a portion of this fruit as well. In this wind-swept AVA, vines ripen late and Pinot Noir and Chardonnay are known to produce vibrant, aromatically expressive wines.

VINTAGE

After a cool March, a wet April made for a slightly later than average bud break. Warm and dry weather thereafter made for normal bloom and veraison timing. While summer was warm, we had no heat spikes of past years, and the grapes matured without fear of sun burn or dehydration. Harvest gave us an absolutely perfect picking window. Grapes gained phenological maturity, and sugar accumulation progressed with an astonishing no loss of acid. We watched, tasted, tested and planned out our picking schedule - a luxury unknown in many vintages with looming rain or heat spikes. All vineyards were picked from the 14th of September to the 30th. For the first time, we saw almost perfect chemistry in the fruit - gorgeous ripe flavors, with ideal sugar and acid balance. The resulting wines are dense, aromatically complex wines with linear precision and age worthy tannins. For the first time at Nicolas-Jay we aged the wines an additional 6 months in barrel to allow the wine to coalesce and soften.

WINEMAKER TASTING NOTES

A very classic expression of Oregon Chardonnay—driven by citrus and minerality, though not without a kiss of oak and rich mid-palate. The aromatics and palate hover between citrus and orchard fruit—lemon curd mingles with golden apple and quince. The wine is immensely appealing on the palate, quite juicy with a palate weight that in harmony with the natural acidity of the grapes. Clearly a wine to enjoy now, or check back in 5 years...

STATS

Farming: Organic, LIVE certified

Harvested: September 18th-29th, 2019

Harvest Brix: 21.5

Alcohol: 13%

TA: 5.7g/L

pH: 3.19

Fermentation: Native Yeast

Cooperage: 100% Neutral French Oak

Date bottled: February 5th, 2020

Cases made: 120

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

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

nicolas-jay.com

