

NICOLAS JAY



2018 Bishop Creek Vineyard Chardonnay

Yamhill-Carlton - 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

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 2017 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

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

The wine is still reserved aromatically, but shows a pale straw color in the glass and offers pear, pear skin, meyer lemon and wet stone on the nose. The palate is defined by minerality and a vibrant core of acidity. Some oak impact is still present in the wine, which contributes subtle flavors of vanilla and toast. Juicy pear and citrus persist through the lengthy finish. A young wine which will improve greatly with age.

STATS

Farming: Organic

Harvested: September 20th, 2018

Harvest Brix: 21.5

Alcohol: 13%

TA: 5.6g/L

pH: 3.2

Fermentation: Native Yeast

Cooperage: 20% New French Oak

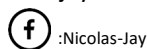
Date bottled: February 5th, 2020

Cases made: 120

Winemakers:
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