

NICOLAS-JAY ESTATE 2019 AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

The Wine

[uh-fin-i-tee] The relationship and connection between different elements. We are showcasing the scale of affinity the vineyards in this blend have for one another. Rather than an individual expression of site, these vineyards blend together through a shared connection that reveals the delicate complexity and sheer beauty of Willamette Valley Chardonnay. Small lots of expressive sites in the valley intermingle around the high elevation (750'), minerality-driven fruit of the Bishop Creek Vineyard to create a bright, explosive wine of unique character. 100% Organic.



Bishop Creek Vineyard Yamhill-Carlton

Harvest

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. 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

2019 This beautiful, delicately straw-colored Chardonnay bursts from the glass with lemon verbena, white flowers and citrusy perfume, then swings toward orange zest and Galia melon. Precise and focused upon entry, but the tension escalates quickly with tangerines, white stone minerality and crisp peach flavors that push and elongate into a long, elevated and textured finish. This wine shows stunning detail and persistence throughout.



Sourcing

Vineyard	AVA	Vine Age	Contribution	Farming	Notes
Bishop Creek von Oehsen	Yamhill-Carlton Eola-Amity	18 years 44 years	"Minerals, Stone Fruit, Tension" "Orchard Fruit, Jasmine, Tangerine"	Organic Organic	750', Ancient Marine sedimentary Bordering Seven Springs Vineyard

Harvested: Sept 28-30
Harvest Brix: 21.5
Alcohol: 13.5%
TA: 6.2g/L, **pH:** 3.26
Winemaking: Native yeast, 100% Barrel Fermented/ML
Cooperage: Neutral French Oak, 10 months
Date Bottled: Feb 5, 2021
Production: 18 barrels



von Oehsen Vineyard, Eola-Amity



94 Points

"Nice intensity on the nose, which is nutty and toasty with powerful pear and citrus fruit. Linear, quite mineral, with the concentration and richness nicely restrained with good acidity. Lovely weight here with a fine, spicy finish. Serious effort."



93 Points

"This wine is bright and fresh with aromas and flavors of tart citrus, lime peel, and dried earth. Excellent tension on the palate; dry, medium acidity, very good balance; dried earth, tangy citrus flavors."

92 Points

"Peaches, spiced pears, grilled lemons and toasted hazelnuts on the nose. Concentrated layers of stone fruit and spice. Lots of freshness and personality."



matthew jukes

18/20

"This will always be an extremely rare wine and one which is likely to remain on allocation. If you are keen to secure stock, you must hurry. Beautiful, silky, balanced and forward."