

# NICOLAS JAY



## STATS

**Farming:** Organic, Bio-dynamic

**Harvested:** September 16-October 2

**Harvest Brix:** 21.5

**Alcohol:** 13%

**TA:** 6.8g/L

**pH:** 3.2

**Fermentation:** Native Yeast

**Cooperage:** 20% New French Oak

**Date bottled:** March 16th, 2022

**Cases made:** 440

## Winemakers:

Jean-Nicolas Méo

Tracy Kendall

## 2020 Affinités Chardonnay

Willamette Valley - 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

A portion of this wine is sourced from Bishop Creek, our Estate Vineyard, located in the Yamhill-Carlton AVA, where older plantings of Chardonnay grow at 750 feet. Also playing important roles in this blend is the 30+ year-old planting from the Elton Vineyard, a highly sought-after site in Eola-Amity. The Maresh Vineyard in the Dundee Hills, another prized organically farmed site, boasts own-rooted plants planted more than 30 years ago. Last, but not least, is bio-dynamically farmed fruit from our neighbor, the L'Angolo Estate. A stunning, NE facing plot on Jory soil that also produced phenomenal fruit in 2020.

### VINTAGE

An otherwise dry and warm spring had a wet pattern during flowering, reducing yields to records lows in many areas. A warm summer was shaping up to produce phenomenal harvest when a system of lightning storms produced record wildfires in the Cascade Range, whose smoke inundated the Willamette Valley, all but destroying the vintage. Due to its thicker skins and direct press winemaking, chardonnay isn't susceptible to smoke damage the way that Pinot Noir sadly is. The chardonnay from 2020 is a stunning example of what Oregon can produce with a cooler, low yield vintage.

### WINEMAKER TASTING NOTES

The 2020 Affinités Chardonnay opens with citrus blossom, lemon curd and quince. These seductive aromatics then give way to hints river rock, fresh rain and baked apples. Minerality and wet stone on the palate unfold to reveal flavors of lemon zest and tart candied apples. Tightly grained French oak nuance and fruit driven intensity add weight and power as the wine continues to drive forward. This impressive chardonnay is defined by its linear precision and consistent tension. There is a remarkable purity here, an electricity of bound energy that cannot be mistaken for anything other than a wine of significance and ageability.

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