

NICOLAS-JAY ESTATE 2020 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 'Upper Bench' Yamhill-Carlton

Harvest

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



Sourcing

Vineyard	AVA	Vine Age	Contribution	Farming	Notes
Bishop Creek	Yamhill-Carlton	18 years	"Minerals, Stone Fruit, Tension"	Organic	750', Ancient Marine sedimentary
L'Angolo	Dundee Hills	13 years	"Linear, Orange Blossom, Lime"	Organic	NE facing, Jory
Elton	Eola-Amity	38 years	"Orchard fruit, Jasmine, Tangerine"	LIVE	ESE facing, legacy site
Maresh	Dundee Hills	25 years	"Apricot, Lemon Curd, Pear"	Organic	Own-rooted, legacy site

Harvested: Sept 16-Oct 2
Harvest Brix: 21.5
Alcohol: 13.5%
TA: 6.8g/L, **pH:** 3.2
Winemaking: Native yeast, 100% Barrel Fermented/ML
Cooperage: 25% new French oak, 10 months
Date Bottled: March 16, 2022
Production: 18 barrels



Maresh Vineyard Dundee Hills

95 Points

It starts reductive and gorgeous on the nose - lemon curd, flint, grilled apricot, white wildflowers, and red apple tones abound. The palate is zippy, fresh, and pronounced with flavors of cinnamon-coated apple, wet volcanic soil, and ground white peppercorn. High acidity, medium body Complex and beautiful, the touch of oak aging makes itself known but in a very shy manner. This one should age beautifully for some time to come. Better in 2023. 440 cases produced. 2023-2036.



94 Points

The 2020 Nicolas-Jay Affinités Chardonnay delivers excitement on the palate. This wine shines with aromas and flavors of sandalwood, dried earth, oak, and chalk.



92 Points

Handsomely built, with deep and multilayered flavors of tropical fruit and orange peel accented by dusky spice and hints of mineral. 359 cases made.—Tim Fish



92 Points

Clarified butter, toast and spice aromas lead to a bright, lively, lemony palate. It's completely captivating. Decant and pair with shrimp scampi with butter, lemon and fresh parsley.

