

NICOLAS JAY



2021 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.

VINEYARD

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 are three outstanding Eola-Amity appellation vineyards: Lone Star, Von Oehsen and Spirit Hill. Each contribute an array of aromatics and textures and, equally important, high natural acidity which the AVA is known for. Lastly, the 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 2021.

VINTAGE

The beautiful 2021 vintage began with a warm dry winter followed by a wet and cool late Spring. Despite rain during bloom, yields were high and the vines soaked up the nourishing moisture early in the season. June also brought a heat dome with temperatures breaking 115 degrees in the Willamette Valley. Luckily, this unprecedented heat came at a time before the grapes were susceptible to damage and the growing season continued warm but without issue. A cooler August was a sigh of relief as we neared harvest. Grape ripening slowed down and the very healthy and abundant fruit began showing signs of ripeness in early September. We began picking on September 4th with 2 separate chardonnay vineyards and finished on September 27th with our latest and highest elevation chardonnay site – Spirit Hill. Harvest was beautiful and dry with only one small rain event toward the end, ideal for a successful vintage. The fruit was pristine and yields comfortable, leading to moderate alcohol levels and bright acidity. Our first vintage made entirely here at the Nicolas-Jay estate, the wines are showing purity of fruit, beautiful texture and tension and are sure to continue to evolve for years in bottle.

WINEMAKER TASTING NOTES

The 2021 Affinités Chardonnay displays a clean, brilliant, straw colored hue. Granny-smith apple aromas rise first, then a subtle curve toward toasted brioche and sweet lemon curd that shifts into high intensity as the wine aerates. There's an abundance of citrus fruits that lean toward oranges and tangerines while pomelo grapefruit and wet stone minerals weave elegantly throughout. The acids are elevated on the front-end and there's a soft enclosure of toasted biscuit that breaks open to a flood of flavors that run parallel to sweet nectarine, Meyer lemon zest and vine-ripened pears amid a backbone of chalky minerality. An exquisite vintage, and one that will evolve wonderfully in the cellar.

STATS

Farming: Organic, Bio-dynamic, LIVE

Harvested: September 4-27

Harvest Brix: 22

Alcohol: 13%

TA: 6.6 g/L

pH: 3.20

Fermentation: Native yeast

Fining/filtration: Light fining

Cooperage: 25% new French oak

Date bottled: March 2, 2023

Cases made: 440 cases

Winemakers:

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