

NICOLAS JAY



STATS

Farming: LIVE

Harvested: September 28

Harvest Brix: 22.1

Alcohol: 13%

TA: 7.0 g/L

pH: 3.1

Fermentation: Native yeast

Fining/filtration: Light fining

Cooperage: 40% new French oak

Date bottled: March 25, 2023

Cases made: 100 cases

Winemakers:

Jean-Nicolas Méo
Tracy Kendall

2021 Spirit Hill Chardonnay

Eola-Amity - Willamette Valley

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

The climate in the Eola-Amity Hills is greatly influenced by its position due east of the Van Duzer Corridor, which provides a break in the Coast Range that allows cool Pacific Ocean air to flow through. This decreases temperatures in the region dramatically, especially during late summer afternoons, helping grapes retain acidity as they ripen. Spirit Hill vineyard, literally, sits on top of these spacious hills with aspects in every direction by virtue of its amphitheater shape. Tucked away in the trees is an old pioneer cemetery, which has inspired the vineyard's ghostly name.

VINTAGE

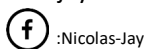
The beautiful 2021 vintage began with a warm dry winter followed by a wet and cool late Spring. Despite rain during bloom, yields were high and the vines soaked up the nourishing moisture early in the season. June also brought a heat dome with temperatures breaking 115 degrees in the Willamette Valley. 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

2021 is Nicolas-Jay's first release from this iconic site in Eola-Amity. A spectacular showing for this vintage, the wine opens with a lavishness on the nose, boasting crème brûlée, jasmine and apricots. At second pass, there's an integration of fresh shaved coconut, wet river rock and tightly grained new French oak staves. It's juicy upon entry with expressive white peach blossom and tropical elements of papaya essence while demonstrating a high level of concentration that further tightens on your palate. While the density holds firm there's a level of remarkable tension within the wine, characterizing the beautiful acidity of Eola-Amity chardonnay and this unique site. It slowly broadens toward the tail-end at mid-pallet with a butter scotch and ripe apricot texture. The wine lingers with an impressively long finish, unfolding slowly in the mouth and carrying on well after the final taste. It's limitless and energetic and maintains a level of complexity that is sure to amaze the most critical Chardonnay fans.

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