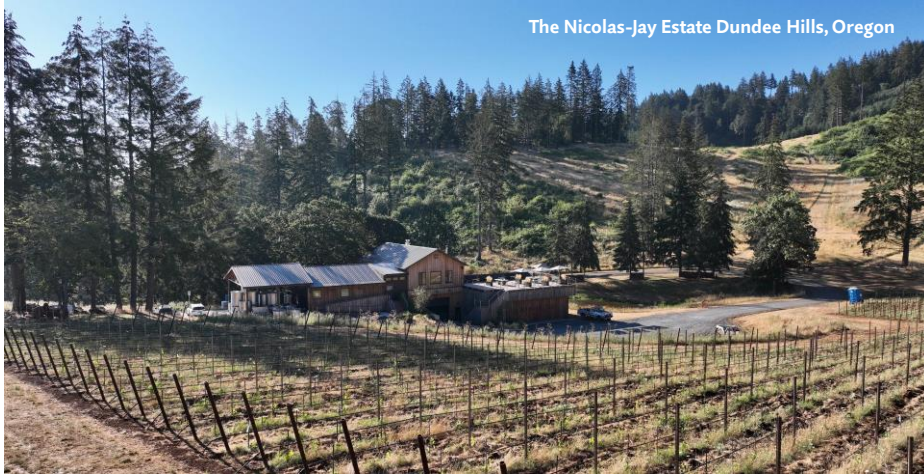


NICOLAS-JAY ESTATE 2021 AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

The Wine

[uh-fin-i-tee] The relationship and connection between different elements. Each vintage our Affinités Chardonnay showcases the brilliance individual sites can produce when masterfully tempered and blended, with the ultimate objective of encapsulating the true spirit of the vintage. Not an individual expression of one site, but rather a composition of shared connections from a special place captured in a moment in time. The chosen vineyards (Bishop Creek, Von Oehsen, Spirit Hill, L'Angolo and Lone Star) are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.



The Nicolas-Jay Estate Dundee Hills, Oregon



Harvest

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. Our latest Pinot Noir site, Temperance Hill came off the vine on September 26th. 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 were abundant, leading to moderate alcohol levels and bright acidity. 2021 certainly felt like a gift after the devastation of the wildfires in 2020. Our first real vintage made 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.

Harvested: Sept 4-27

Harvest Brix: 21

Alcohol: 13.0%

TA: 5.5g/L

pH: 3.92

Winemaking: Spontaneous native yeast

Cooperage: 25% new French oak, 14 mo.

Date Bottled: March 2, 2023

Production: 22 barrels

Vineyard	AVA	Vine Age	Contribution	Farming
Spirit Hill	Eola-Amity	24 years	"Tangerine, pineapple, length"	LIVE
Lone Star	Eola-Amity	22 years	"Chamomile, mango, drive"	Organic
Von Oehsen	Eola-Amity	44 years	"Preciseness, apricot, crisp apple"	LIVE
Bishop Creek	Yamhill-Carlton	18 years	"Tension, minerality, citrus"	Organic
L'Angolo	Dundee Hills	13 years	"Elegance, persistence, quince"	Organic

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.

97 Points

The 2021 Affinités Chardonnay is aged for 25% new French oak barrels and displays a light lemon and straw core with a water rim. This is a scintillating and gorgeous Chardonnay from the winemaking wizards of Nicolas Jay that showcases what Chardonnay can be from Oregon. Grilled lemon citrus, singed herbs, and white nectarine merge with shades of white clay, wet stone, and pink grapefruit pith. The palate is a perfect mélange of brioche, citrus, and sliced green apples with perfectly balanced acidity and a lengthy finish that doesn't stop. About 590 cases were made. Highly recommended and editor's choice.

94 Points

Whispers of lemon curd and fresh mint soften the brace of crisp green apples and limes in this spirited and salt-licked Chardonnay produced by Jean-Nicolas Méo of Domaine Méo-Camuzet fame, music mogul Jay Boberg and American Winemaker Tracy Kendall.

WINE REPORT

Decanter