

NICOLAS-JAY ESTATE 2021 AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

The Winery

Nicolas-Jay Estate is the story of a three-decade friendship between Burgundian winemaker Jean-Nicolas Méo and music entrepreneur Jay Boberg. Jean-Nicolas was the architect and innovator behind the rise of *Domaine Méo-Camuzet* as one of the most sought-after and collectible producers in the last 30 years. Wines of exquisite texture, persistence and density that also precisely represent the landscape and terroir in which they would come from. With this natural understanding of viticulture and wine, combined with the mastery of prestigious terroirs left by his family and developed by himself, Méo-Camuzet rests amongst an elite few in benchmark level wines and the lofty status the *Domaine* enjoys in Burgundy today. Jay Boberg would bring more than his share of innovation and inspiration to the table as the two set forth in the early 2010's on this quest to produce top-quality Willamette Valley wine together. Jay's visionary approach for his own craft, signing and producing iconic bands, would bring an eye and approach to the partnership unlike few other duos in the wine industry. The Co-founder of the seminal indy label *IRS Records* in the early 1980's to President of *MCA/Universal records*, would find him fostering and launching bands such as R.E.M, The Go-Go's, Blink-182, Mary J. Blige, Sublime, The Roots and B.B. King.



The Nicolas-Jay Estate Dundee Hills, Oregon



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.

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.

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	18 years	"Preciseness, apricot, crisp apple"	LIVE
Bishop Creek	Yamhill-Carlton	37 years	"Tension, minerality, citrus"	Organic
L'Angolo	Dundee Hills	13 years	"Elegance, persistence, quince"	Organic

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: 550 cases

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. Highly recommended and editor's choice.

94 Points

This wine has great tension and intensity sourced from several biodynamically farmed sites in the Willamette Valley—aromatics of savoury white pepper, green mango and fleshy peach skin. The palate is marked with salinity and followed on by white tea, petrichor and a kiss of bruised green apples. Its lengthy finish shows real elegance.

93 Points

A blend of their sites, including Bishop Creek and Spirit Hill, the 2021 Chardonnay Affinités pours a youthful bright yellow and is expressive with aromas of ripe Williams pear, wet stone, honeysuckle, and fresh melon. Medium to full-bodied, it displays an attractive, supple texture with elegant, ripe fruit and a long finish. Evenly balanced with an undercurrent of fresh.

International
WINE REPORT

Decanter

JEB DUNNUCK