

NICOLAS-JAY ESTATE 2021 SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

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 Wine

Spirit Hill Vineyard Chardonnay is a very unique site that captures the pure essence of what Eola-Amity is all about. An older planting at a high-elevation, the fruit from this site is consistently small-berried with high levels of natural acidity and tension that has been of great interest to our Winemaking team at Nicolas-Jay for many years. So spectacular is this fruit, we were compelled to elevate the wine to a single vineyard bottling to show off its magnificence.

Harvested: Sept 28

Harvest Brix: 22.1

Alcohol: 13.0%

TA: 7.0g/L

pH: 3.1

Winemaking: Spontaneous native yeast

Cooperage: 40% new French oak, 14 mo.

Date Bottled: March 25, 2023

Production: 4 barrels

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 Willamette Valley Blanc fans.

96 Points

The Spirit Hill 2021 Chardonnay is the first release from this site in the Eola-Amity Hills. It's aged in 40% new French oak and displays a very light, glistening lemon core with a watery rim in the glass. The nose pops with aromas of fresh apricot flesh, jasmine flower, white nectarine, sea breeze, and dried thyme. The palate is more concentrated and complex than the nose and really makes this wine come alive. Impeccably balanced with grilled citrus and spice notes and a lengthy finish that goes on for minutes. Only 100 cases were made. Highly recommended.

95 Points

A brilliant silver-yellow color, the 2021 Spirit Hill takes on more tension and energy, with aromas of flinty wet rocks, lemon-lime citrus oils, raw honeycomb, and green apple. Medium-bodied, with a fresh spine of acidity, it's long on the palate, with an elegant, soft texture that floats across the palate with a weightless feel. It is deserving of cellaring and will likely build in texture as it matures, but it's graceful now. Drink 2024-2032.

94 Points

A rich, redolent Chardonnay from one of the Argyle winery's vineyards shows tremendous depth in the hands of Nicolas Jay winemaker Tracy Kendall. Lemon verbena and gardenia aromas announce a wildly elegant wine, followed by grapefruit pith and petrichor notes. The palate balances delicate white peach skin, fresh-cut pear and savoury notes of grass, sweet hay and honeyed ginger. It's a beauty.

Authentic
WINE REPORT

JEB DUNNUCK

Decanter