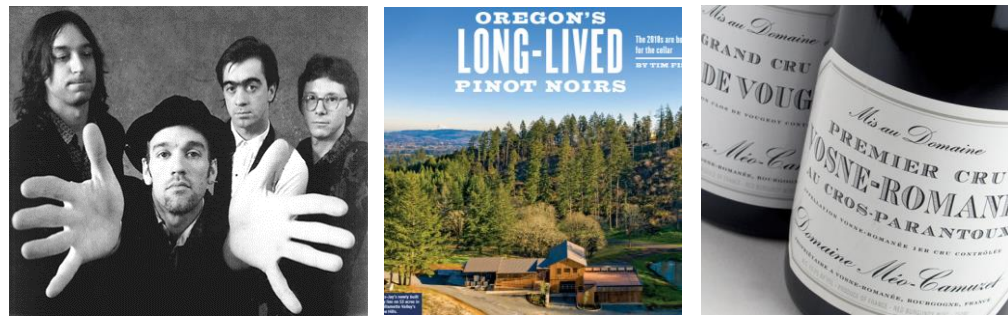


ORIGIN: WILLAMETTE VALLEY, OREGON

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.



Cofounders Jay Boberg, Jean-Nicolas Méo



Jean-Nicolas, Noah, Lily, Jay



L'Ensemble
Nicolas-Jay Estates' most celebrated wine each vintage



Affinités
The essence of Chardonnay in the Willamette Valley

Farming & Winemaking

- 100% organic, Bio-dynamic and/or LIVE certified vineyards
- Unirrigated, no-till farming sourcing
- Hand-harvested in small cherry bins, extreme sorting down to the berry
- Spontaneous native yeast fermentation, unfiltered, unfiltered, vegan
- 100% destemmed, slow pressed, extended cold maceration
- High temperature fermentations, gentle aeration

	Target Pricing		Production / Status	
	Retail	WL	Barrels	Allocated
Willamette Valley Pinot Noir	\$54.99	\$110	22	Yes
Affinités Chardonnay	\$54.99	\$110	22	Yes
L'Ensemble Pinot Noir	\$74.99	\$145	82	Yes
Own-Rooted Pinot Noir	\$94.99	\$185	14	Yes
Bishop Creek Pinot Noir	\$109.99	\$215	13	Yes
Spirit Hill Chardonnay	\$84.99	\$165	4	Yes

THE NICOLAS-JAY ESTATE, DUNDEE HILLS

This stunning, amphitheater-shaped site on the north face of the Dundee Hills features dramatic elevation gains and a diverse set of micro-climates ideal for high-quality Pinot Noir and Chardonnay plantings. A cooler site than the south-side of the mountain, the Nicolas-Jay Estate was previously a long-horn cattle ranch and Christmas tree farm dating back to the 1940's. The property features an old cattle barn that has been renovated into a charming tasting room, multiple barrel cellars and a sustainable gravity-fed winery. The 2021 vintage marks the first complete harvest crushed, fermented and bottled at the estate.



Vineyard Spotlight NICOLAS-JAY ESTATE

- Dundee Hills AVA
- 400'-1,000' elevation
- 52 total acres, 25 acres plantible
- Chardonnay clones 95, 76, 540
- Pinot Noir clones Pommard, 667, 777
- Jory (deep, free-draining volcanic basalts)
- A portion of the rootstock material planted on this estate will come directly from Domaine Méo-Camuzet's estate holdings



Bishop Creek Vineyard

Yamhill, Oregon

Elevation: 670 ft.

Block 7
 Variety: Pinot Noir
 Year Planted: 2002/2017
 Clone: 667
 Rootstock: 3309
 Acres: 1.75
 Rows: 68
 Space: 6x4
 Vines per Acre: 1815

Block 8
 Variety: Pinot Noir
 Year Planted: 1995/2017
 Clone: 667
 Rootstock: 3309
 Acres: 0.34
 Rows: 18
 Space: 6x3
 Vines per Acre: 2420

Block 10
 Variety: Pinot Noir
 Year Planted: 1995
 Clone: Pommard
 Rootstock: 3309
 Acres: 0.20
 Rows: 19
 Space: 6x4
 Vines per Acre: 1815

Block 1
 Variety: Pinot Noir
 Year Planted: 1988
 Clone: Pommard
 Rootstock: Own
 Acres: 1.45
 Rows: 72
 Space: 5x5
 Vines per Acre: 1742

Block 11
 Variety: Chardonnay
 Year Planted: 1998
 Clone: 76/95/548
 Rootstock: 101-14
 Acres: 0.79
 Rows: 32
 Space: 6x3
 Vines per Acre: 2420

Block 12
 Variety: Chardonnay
 Year Planted: 2000
 Clone: 548 & 95
 Rootstock: 101-14
 Acres: 0.65
 Rows: 42
 Space: 6x4
 Vines per Acre: 1815

Block 13
 Variety: Chardonnay
 Year Planted: 2015
 Clone: 548 & 76
 Rootstock: 3309
 Acres: 0.36
 Rows: 12
 Space: 6x3.5
 Vines per Acre: 2074

Block 14
 Variety: Chardonnay
 Year Planted: 2007
 Clone: 76
 Acres: 0.31
 Rows: 9
 Space: 6x3.5
 Vines per Acre: 2074

Block 16
 Variety: Chardonnay
 Year Planted: 2007
 Clone: 548, 95, 76
 Rootstock: 3309
 Acres: 0.86
 Rows: 36
 Space: 6x3.5
 Vines per Acre: 2074

Elevation: 400 ft.

Block 2
 Variety: Pinot Noir
 Year Planted: 2002
 Clone: 667
 Rootstock: 3309
 Acres: 0.71
 Rows: 11
 Space: 6x4
 Vines per Acre: 1815

Block 3A
 Variety: Pinot Noir
 Year Planted: 1988
 Clone: Wadensville
 Rootstock: Own
 Acres: 2.83
 Rows: 59
 Space: 5x5
 Vines per Acre: 1742

Block 3B
 Variety: Pinot Noir
 Year Planted: 1988
 Clone: Pommard
 Rootstock: Own
 Acres: 1.36
 Rows: 56
 Space: 5x5
 Vines per Acre: 1742

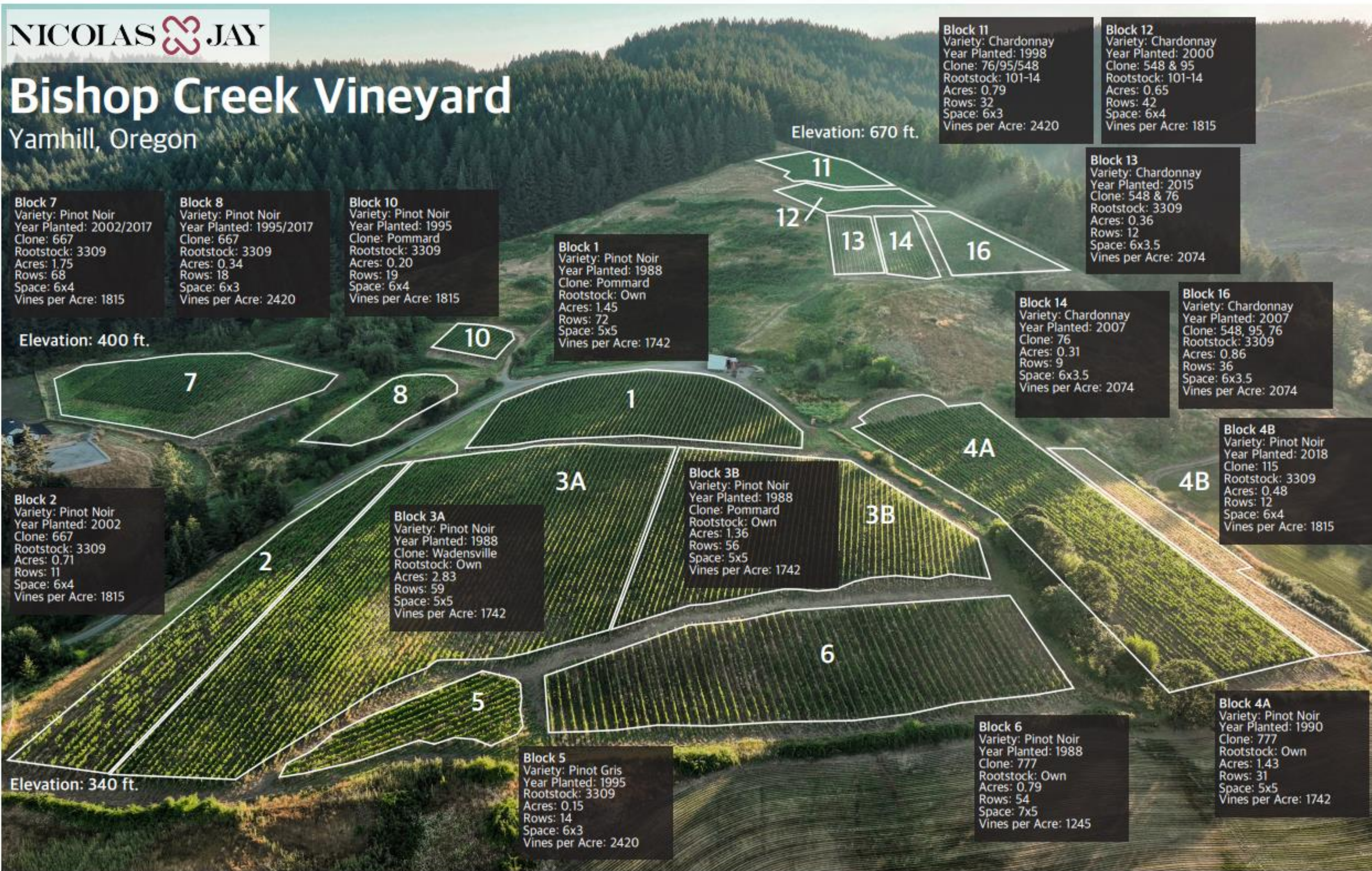
Block 4B
 Variety: Pinot Noir
 Year Planted: 2018
 Clone: 115
 Rootstock: 3309
 Acres: 0.48
 Rows: 12
 Space: 6x4
 Vines per Acre: 1815

Elevation: 340 ft.

Block 5
 Variety: Pinot Gris
 Year Planted: 1995
 Rootstock: 3309
 Acres: 0.15
 Rows: 14
 Space: 6x3
 Vines per Acre: 2420

Block 6
 Variety: Pinot Noir
 Year Planted: 1988
 Clone: 777
 Rootstock: Own
 Acres: 0.79
 Rows: 54
 Space: 7x5
 Vines per Acre: 1245

Block 4A
 Variety: Pinot Noir
 Year Planted: 1990
 Clone: 777
 Rootstock: Own
 Acres: 1.43
 Rows: 31
 Space: 5x5
 Vines per Acre: 1742



BISHOP CREEK VINEYARD PINOT NOIR, YAMHILL-CARLTON

This vineyard was first planted to ungrafted rootstock in 1988 on tight 5x5 rows of three Pinot Noir clones (Pommard, Wädenswil, 777) in north-south facing blocks. This iconic site in the northern reaches of Yamhill-Carlton also features high-elevation Chardonnay clones (76, 95, 548) on the upper-bench of the property on rootstock dating back to the late 1990's. Dramatic elevation changes, rugged growing conditions and an extremely low water table has pushed root systems deep (30-40') into the porous and nutritionally deficient marine sedimentary soils of the Eocene Era and alluvial sands of the Missoula floods to produce wines of profound texture and immense structure.



Technical Information

Farming: Organic
Harvested: September 26
Fermentation: Spontaneous native yeast
Aging: 15 mo. 50% new French
Filtration/ Fining: None
Production: 13 barrels

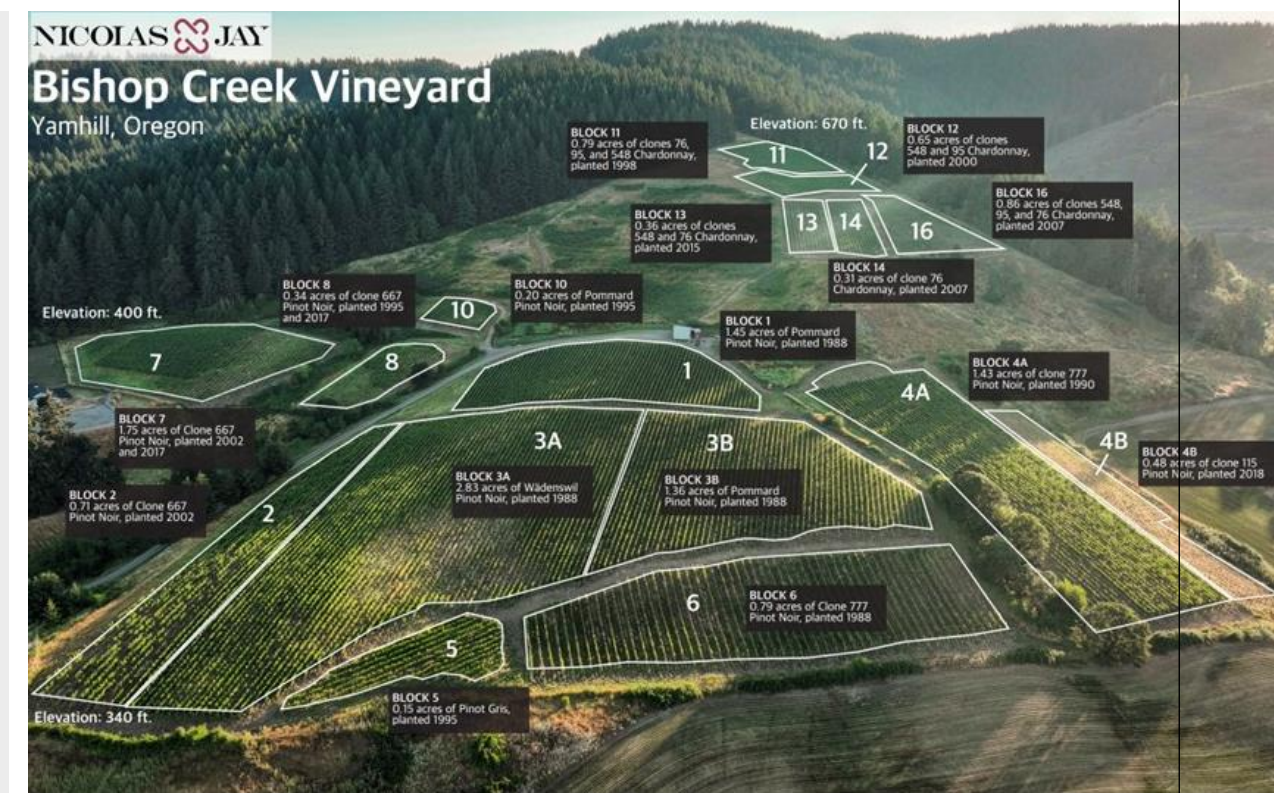


Wine Writer MATTHEW JUKES

This is a stunningly classy wine with a calm, quiet, deeply penetrative flavour that ought to be more sombre and challenging but turns out to be silky, cherry-soaked, creamy and luxurious. There are even lovely, teasingly hedonistic raspberry notes hidden in its depths, making this a fantastic gift that unwraps itself on your palate and seems more layered than appears possible.

Vineyard Spotlight BISHOP CREEK

- Yamhill-Carlton AVA
- Ancient marine sedimentary
- Ungrafted rootstock
- No-till, organic farming
- Mediterranean climate
- Original plantings in 1988
- Represents +/- 50% of all fruit crushed by the estate
- Characteristics: *Wet stone, crushed granite and generous brambly blackberry showcase this site. A savory essence with roasted meats and an exotic middle eastern spice with a by-line of black cap blackberry. Strong, muscular tannins with a tight-knit structure allows an extremely long cellar performance.*



OWN-ROOTED PINOT NOIR, WILLAMETTE VALLEY

Our 'Own-Rooted' Pinot Noir showcases several old-vine sites in the Willamette Valley, each at least 30 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard supplies a portion of the blend, showing off its characteristic black fruit and granite tannin structure. Hyland Vineyard, the oldest in the McMinnville AVA, sits atop a hillside looking over the Van Duzer Corridor, and its 46-year-old vines supply earth-driven tension in this wine. 1989-planted Pommard clones from the Nysa Vineyard completes this wine, supplying ethereal elements, red fruits and dusty spice.



Technical Information

Farming: Organic, Bio-dynamic
Harvested: September 8-26
Fermentation: Spontaneous native yeast
Aging: 15 mo. 50% new French
Filtration/ Fining: None
Production: 14 barrels



Vineyard Spotlight NYSA

- Dundee Hills AVA
- 1,000' feet elevation
- Jory (deep, free-draining volcanic basalts)
- Ungrafted rootstock
- Clone Pommard
- Original plantings in 1989
- Characteristics: *High-toned and extremely fresh with a unique wetness to the aromas and textures. Fresh cranberry and pomegranate perfume, black cherry and English tea flavors with beautiful precision, persistence and tension.*

Vineyard Sourcing & Characteristics

Bishop Creek Vineyard – 35 years old
Yamhill-Carlton

“Power, granite, blue fruits”
Organic

Nysa Vineyard– 33 years old
Dundee Hills

“Elegance, red fruits, spice”
Organic

Hyland Vineyard – 46 years old
McMinnville

“Ethereal, floral, red fruits”
Bio-dynamic

Winemaker JEAN-NICOLAS MÉO

Own-Rooted Pinot Noir is a 3-vineyard blend exclusive to old-vine, ungrafted sites in the Willamette Valley. Each site is at least 33 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard (1988), the Hyland vineyard in McMinnville (1974) and the high-elevation Nysa Vineyard (1989) all combine to transmit a level of persistence and terroir unlike most grafted plants. There is an energy around this wine that, during final blending trials, can just take your breath away.



PINOT NOIR, WILLAMETTE VALLEY

Nicolas-Jay bottled its first vintage of the Willamette Valley cuvee in the 2014 vintage, and we haven't looked back since then. The vineyard sourcing has changed since that first vintage, but the essence has always remained the same; Locate the most expressive vineyards in the valley, farm them gently and sustainably and produce a Pinot Noir that is pure, fresh and symbolic of this place. The decades of experience Jean-Nicolas Méo has in farming many of the world's most sought-after wines has allowed him to understand how texture, aromatics, persistence and power can be bound together into one wine experience. The Willamette Valley Pinot Noir represents this aptitude.



Technical Information

Farming: Organic, Bio-dynamic, LIVE
Harvested: September 8-26
Fermentation: Spontaneous native yeast
Aging: 14 mo. 20% new French
Filtration/ Fining: None
Production: 22 barrels



Winemaker NOAH ROBERTS

Willamette Valley Pinot Noir is the original, and first, wine made by Nicolas-Jay. It was the wine that we chose as a vehicle to learn and understand what this world-class appellation could achieve, and as a result, this bottling has a very special place in our heart. It receives no less attention than any other bottlings at the estate and is built to express the freshness and purity the Willamette Valley can achieve each vintage.

Vineyard Spotlight LA COLINA

- Dundee Hills AVA
- 600' feet elevation
- Jory (deep, free-draining volcanic basalts)
- Clones Pommard, Wädensvil, 114, 115, 777
- LIVE certified
- Original planting 1999
- Characteristics: *Cherry potpourri, mandarin oranges, maple essence, hints of black fruits, fresh anise and hints of graphite. Extremely energetic, high-toned and fresh.*



L'ENSEMBLE PINOT NOIR, WILLAMETTE VALLEY

Since our first vintage, we have learned considerably more about the vineyards we harvest year after year. As those sites have matured, we have also come to know them more intimately, gaining a greater understanding of their identity and characteristics from vineyard, to block and down to the row. L'Ensemble encapsulates a strict temperament in channeling the raw beauty, tension and persistence from these top vineyard blocks and our most expressive barrels with vintage quality acting as our guide to levels of production. Jean-Nicolas Méo is a winemaker on a path of constant reflection, a devotion to learn and always at battle to improve with every vintage.



Technical Information

Farming: Organic, Bio-dynamic, LIVE
Harvested: September 8-26
Fermentation: Spontaneous native yeast
Aging: 15 mo. 35% new French
Filtration/ Fining: None
Production: 82 barrels

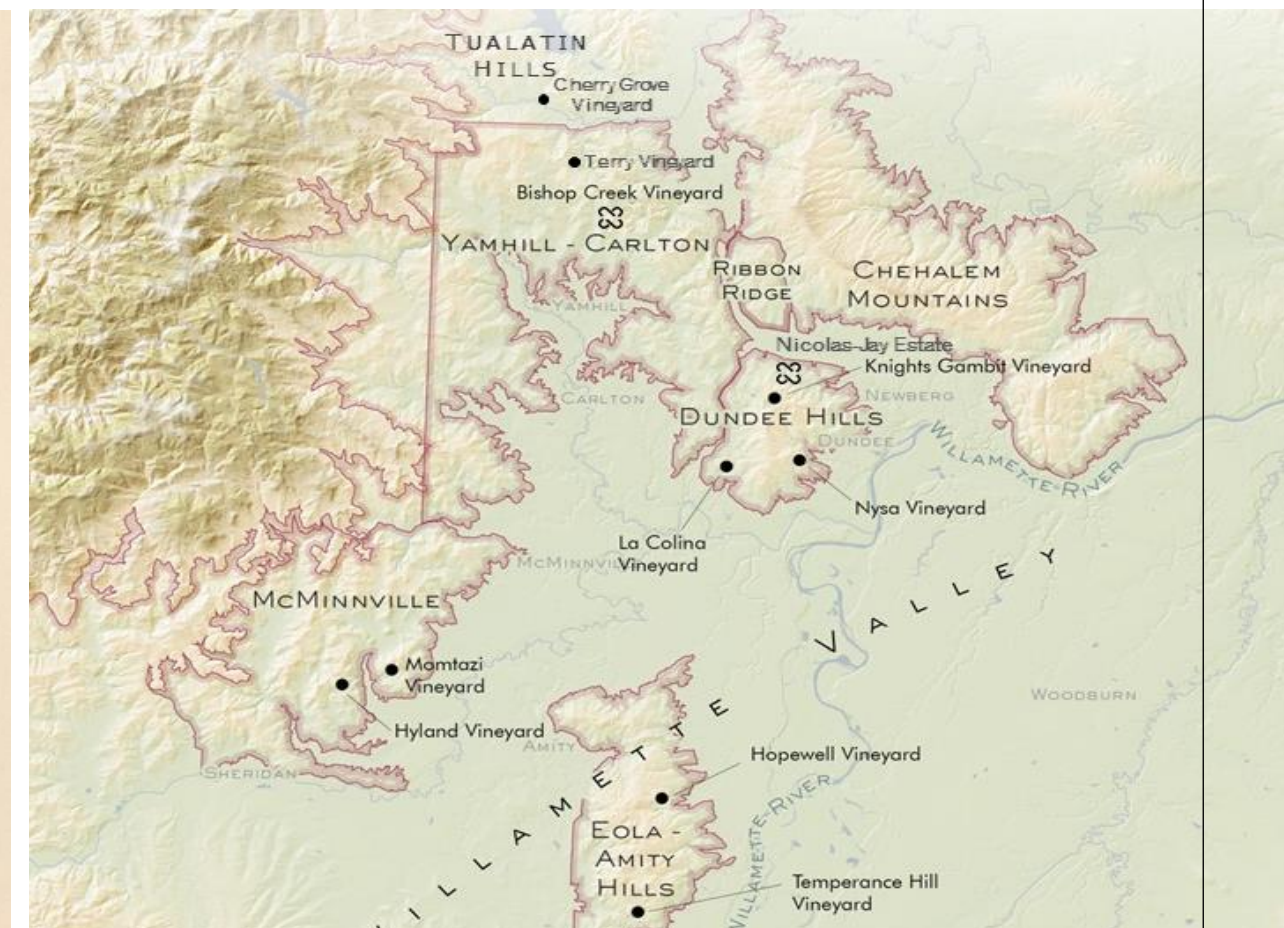
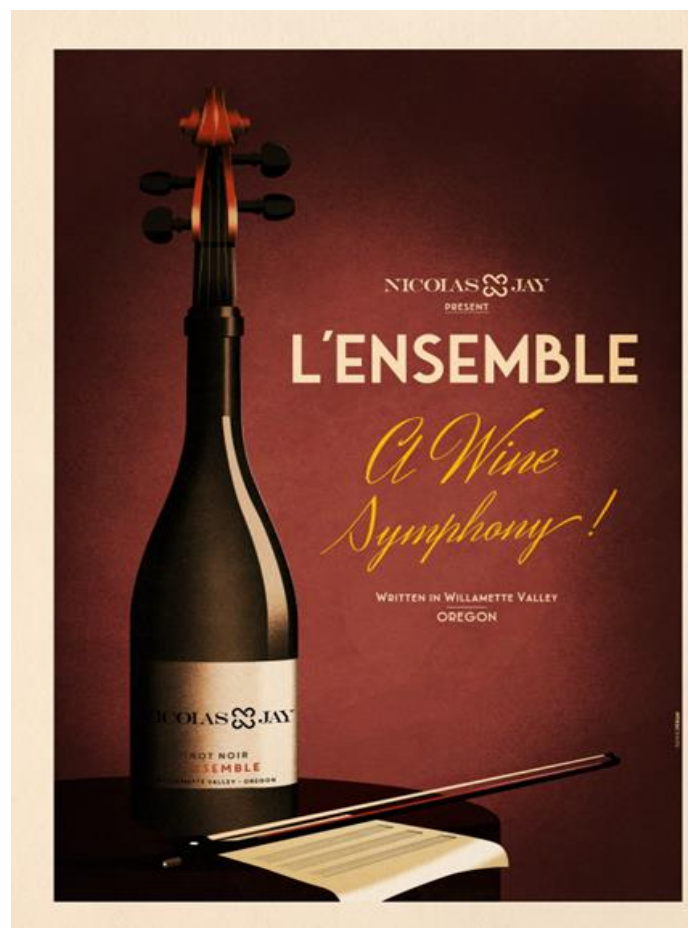
Vineyard Sourcing & Characteristics

- Bishop Creek Vineyard – 33 years old
Yamhill-Carlton
“Power, granite, blue fruits”
Organic
- Nysa Vineyard – 31 years old
Dundee Hills
“Elegance, red fruits, spice”
Organic
- Knights Gambit Vineyard – 30 years old
Dundee Hills
“Raspberry, bright acidity, linear”
LIVE
- Momtazi vineyard – 22 years old
McMinnville
“Wild blackberry, sweet citrus”
Bio-dynamic
- La Colina Vineyard – 22 years old
Dundee Hills
“Pomegranate, clove, black tea”
LIVE
- Terry Vineyard – 17 years old
Yamhill-Carlton
“Black cap blackberry, minerality”
Organic
- Hopewell Vineyard – 15 years old
Eola-Amity
“Blue fruits, floral, wet stone”
Organic
- Cherry Grove Vineyard – 22 years old
Tualatin Hills
“Lavender, citrus, rose petal”
LIVE
- Temperance Hill Vineyard – 40 years old
Eola-Amity
“White pepper, stone, hibiscus”
Organic
- Hyland vineyard – 46 years old
McMinnville
“Ethereal, floral, red fruits”
Bio-dynamic



Winemaker JEAN-NICOLAS MÉO

L'Ensemble Pinot Noir is a carefully crafted assemblage of individually fermented blocks from some of the finest vineyards in the Willamette Valley. Production levels are subject to vintage quality, where only the most texturally rich barrels are elevated into this sensational blend. It took multiple years of vineyard and winery trials to identify and isolate the subtle variations of each site we farm. Then we adjust our farming approach each vintage to liberate a boldness and individualized charisma from the plants that may have otherwise been absent. Shepherding of the wines through a natural process in the winery escalates a heightened level of ‘aliveness’ out of the wines, and therefore a display of terroir purity and vibrant expression.



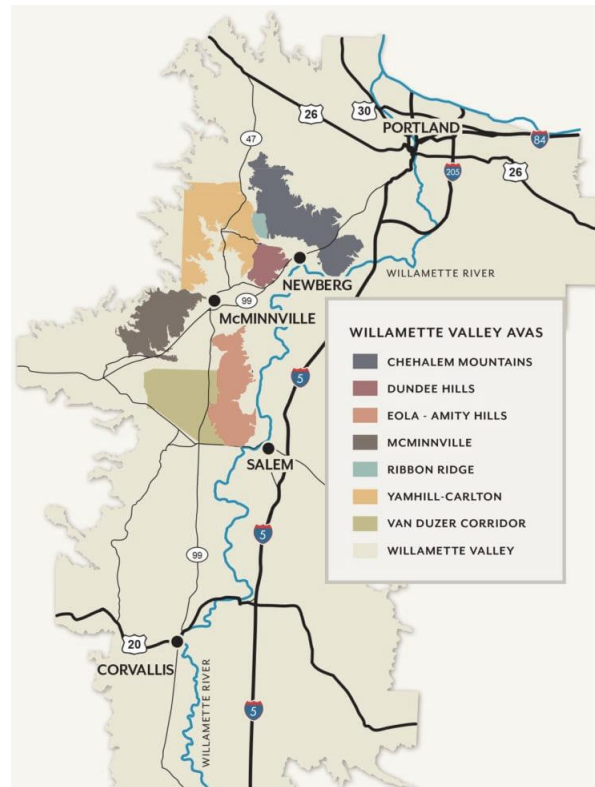
SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

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.



Technical Information

Farming: Organic
Harvested: September 28
Fermentation: Spontaneous native yeast
Aging: 15 mo. 40% new French
Filtration/ Fining: Light fining
Production: 4 barrels



Vineyard Spotlight

SPIRIT HILL

- Eola-Amity AVA
- 700' elevation
- Jory (deep, free-draining volcanic basalts)
- Clones 76, 95
- Maritime climate
- Original plantings in 1999
- Characteristics: *Lemon pith, white peach and jasmine aromas are consistent elements from this high-elevation vineyard. Great tension and naturally high acidity combine to form a tightly-wound, energetic wine that is both flashy and profound.*

Winemaker

JEAN-NICOLAS MÉO

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.



AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

[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.



Technical Information

Farming: Organic, Bio-dynamic, LIVE
Harvested: September 4-27
Fermentation: Spontaneous native yeast
Aging: 15 mo. 25% new French
Filtration/ Fining: Light fining
Production: 22 barrels



Vineyard Spotlight BISHOP CREEK

- Yamhill-Carlton AVA
- 700' feet elevation
- Ancient marine Sedimentary
- Clones 76, 548, 95
- Original plantings in 1998, 2004, 2018
- Characteristics: *High tension and drive with apple blossoms, sugar lemon, sweet herbaceous notes and Kaffir lime leaves. Enmeshed around a crushed granite and limestone core. Chalky river rock minerality and a bright orange zest component.*

Vineyard Sourcing & Characteristics

- Bishop Creek Vineyard – 25 years old
Yamhill-Carlton
“Tension, minerality, lemon verbena”
Organic
- Spirit Hill Vineyard – 24 years old
Eola-Amity
“Tangerine, pineapple, length”
Organic
- Von Oehsen– 20 years old
Eola-Amity
“Preciseness, apricot, crisp apple”
LIVE
- L'Angolo– 17 years old
Dundee Hills
“Elegance, persistence, quince”
Bio-dynamic
- Lone Star – 23 years old
Eola-Amity
“Chamomile, mango / papaya, drive”
LIVE

Co-Founder JAY BOBERG

Affinités Chardonnay is a wine that captures the spirit of the vintage, the subtleties of the personality of the acids, or the density of Chardonnay fruit that year. The quality of Oregon Chardonnay is truly phenomenal and yet there still exists an enormous amount of potential. Affinités embodies this region, from vintage to vintage, at an extremely high level of quality.



						
ITEM	Bishop Creek Vineyard Yamhill-Carlton Pinot Noir (Estate) Production: 13 Barrels Release: Fall	Own-Rooted Willamette Valley Pinot Noir Production: 14 Barrels Release: Fall	Willamette Valley Willamette Valley Pinot Noir Production: 22 Barrels Release: Spring	L'Ensemble Willamette Valley Pinot Noir Production: 82 Barrels Release: Fall	Spirit Hill Vineyard Eola-Amity Chardonnay Production: 4 Barrels Release: Fall	Affinités Willamette Valley Chardonnay Production: 22 Barrels Release: Spring
VINEYARD DETAIL	Bishop Creek (Estate), Yamhill-Carlton Far NW corner of Yamhill-Carlton AVA north-south facing Dry-farmed, no till vineyard Ancient marine sedimentary (Willakenzie) planted 1987, ungrafted Clones: 777, Pommard, Wädenswil, 667	Bishop Creek (Estate), Yamhill-Carlton Planted 1988, ungrafted, organic Nysa, Dundee Hills Planted 1989, ungrafted, Pommard Hyland, McMinnville Planted 1974, ungrafted, bio-dynamic	Select high-quality sites may include: Bishop Creek, Yamhill-Carlton Nysa, Dundee Hills Momtazi, McMinnville Temperance Hill, Eola-Amity La Colina, Dundee Hills RPG, Eola-Amity	Bishop Creek (Estate), Yamhill-Carlton Planted 1988, ungrafted, organic Select high-quality sites may include: Shea, Yamhill-Carlton Temperance Hill, Eola-Amity La Colina, Dundee Hills Knights Gambit, Dundee Hills Nysa, Dundee Hills	Spirit Hill, Eola-Amity 1,000 feet elevation planted in 1999 Clones: 76, 95 Organic	Bishop Creek (Estate), Yamhill-Carlton Ancient marine sedimentary 750' elevation, planted 1998, 2000, 2007 Organic, no-till Spirit Hill, Lone Star, Von Oehsen Eola-Amity AVA, organic/LIVE L'Angolo, Dundee Hills Bio-dynamic
WINEMAKING	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 14 months 20-25% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 30-40% new French Bottled unfiltered, unfinned, vegan	Organic Hand-picked, hand-sorted Ambient fermentations full barrel fermented, full malolactic No battonage 30-40% new French oak, 16 months Bottled unfiltered, light fining, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted Ambient fermentations full barrel fermented, full malolactic No battonage 25-30% new French oak, 14 months Bottled unfiltered, light fining, vegan
PRESS HIGHLIGHTS	WS 93 Points 19v 93 Points 18v IWR 97 Points 21v 93 Points 19v JS 95 Points 21v 94 Points 18v Vinous 93 Points 21v 95 Points 18v Decanter 94 Points 21v 94 Points 18v W&S 94 Points 21v JD 96 Points 21v	WS 94 Points, 21v 94 Points 19v 93 Points 18v IWR 97 Points 21v 95 Points 19v 97 Points 18v JS 96 Points 21v 96 Points 19v 94 Points 18v Vinous 93 Points 21v 94 Points 18v Decanter 94 Points 21v 96 Points 18v W&S 95 Points 21v JD 96 Points 21v	WS 95 Points 19v 94 Points 18v 93 Points 17v IWR 93 Points 19v 93 Points 18v WA 96 Points 19v 95 Points 18v JS 95 Points 19v 93 Points 18v Vinous 92 Points 18v Decanter 93 Points 17v 95 Points 18v W&S 93 Points 19v	WS 94 Points, 21v 94 Points 19v 94 Points 18v IWR 96 Points 21v 93 Points 19v 94 Points 18v WA 96 Points 19v 95 Points 18v JS 94 Points 21v 94 Points 19v 93 Points 18v Vinous 94 Points 18v Decanter 93 Points 21v 95 Points 18v W&S 94 Points 18v JD 95 Points 21v	IWR 96 Points 21v JS 95 Points 21v Decanter 94 Points 21v JD 95 Points 21v	Decanter 94 Points 21v WS 92 Points 21v 92 Points 20v IWR 97 Points 2021v 95 Points 20v WE 92 Points 20v WA 94 Points 19v JD 93 Points 21v
SELLING POINTS	100% ungrafted roostock Deep roots (40') Mediterranean climate (high degree days) Less rain than rest of valley to the south High pH wines, lower acidity, brooding Granite/blackberry, anise, blue fruits Expansive, powerful, age-worthy	100% ungrafted roostock cuvée <100 acres remain of ungrafted plants Old-vine, dry-farmed Profound expression of terroir, persistence Savory, red-blue fruits, minerals, black tea Dusky spice, wild strawberry, lavender	Excellent entry into Nicolas-Jay style Steppingstone to L'Ensemble discovery Elegant, graceful, medium-bodied Red fruits, juicy, minerals, ethereal Dundee Hills/Eola-Amity dominate AVAs	Top cuvée from the estate Top blocks of all vineyards farmed Most outstanding textured barrels selected Peak expression of vintage and terroir Expressive, terroir driven, preciseness red/blue fruits, round, layered, plush Production determined by vintage quality	High-elevation site Named for old pioneer cemetery on site Eola-Amity is A+ Chardonnay AVA NE facing, organic Jory (volcanic basalt) Late picking site, dense, tightly-wound Peach, jasmine, minerals, high-tension	Top quality sourcing, small production "Spirit of the vintage" cuvée Organic, bio-dynamic, LIVE Ambient fermentations in barrel 100% ML, no battonage to retain freshness Unfiltered, light fining, vegan Expressive, terroir driven, preciseness Tension, citrus-minerals, exuberant