

NICOLAS-JAY ESTATE 2023 AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

The Winery

Nicolas-Jay Estate is the story of a three-decade friendship between famed Burgundian Winemaker Jean-Nicolas Méo and music entrepreneur Jay Boberg.

A former vineyard owner and grower in the Napa Valley, Jay delivers a unique passion and discipline for quality control, estate management and grower relations. An important and esteemed music industry icon, Jay now couples a business acumen with a natural congeniality that is pivotal to the estate's success.

After 30+ years of Winemaking in Burgundy, and a desire to further challenge himself, Jean-Nicolas was elated to innovate once again. This time in the Willamette Valley. In the early 2000's he explored the Côte d'Or and created "Méo-Camuzet Frère et Soeurs" négoce label. The Nicolas-Jay Estate would allow him to discover what possibilities exist in the new world first-hand. Applying his viticulture and winemaking gifts to create a range of wines that would be far more obtainable than the Domaine's, but every bit as world-class.



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 are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.

Harvest

The 2023 growing season was warm but with no excess. An ample amount of winter precipitation provided the vines with the energy they would require for the growing season. Chardonnays show high varietal character, are ample, with a lushness mitigated by delicate freshness and beautiful citrus and stone fruit.

Vineyard	AVA	Vine Age	Contribution	Farming
Spirit Hill	Eola-Amity	25 years	Tangerine, pineapple, length	LIVE
Von Oehsen	Eola-Amity	19 years	Preciseness, apricot, crisp apple	LIVE
Pearlstad	Eola-Amity	9 years	Yellow plums, baking spice	Organic
L'Angolo	Dundee Hills	19 years	Pear, white peach, river rock	Organic
Bishop Creek	Yamhill-Carlton	25 years	Tension, minerality, citrus	Organic

Scores/Accolades

94 Points | Decanter

94 Points | International Wine Report

93 Points | Wine Advocate

93 Points | Vinous



Farming: Organic

AVA: Eola-Amity, Dundee Hills, Yamhill-Carlton

Harvested: Sept 11-22

Harvest Brix: 20.8

Vinification: Spontaneous native yeast

Fining / Filtration: Lightly fined

Élevage: 30% new French oak, 14 mo.

TA: 6.15 g/L, **pH:** 3.26

Alcohol: 13.5%

Date Bottled: March 27, 2025

Production: 775 cases