

NICOLAS  JAY

Affinités

2023 Chardonnay | Willamette Valley



'Orchard fruit, tension, silky'

Vinous

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[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 (Spirit Hill, Von Oehsen and Bishop Creek) are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.

100% family-owned | 100% Organic, Live | 100% Spontaneous native yeast fermentation | French oak aging 14 months | Bottled unfiltered 100% estate produced and bottled



Vineyard	AVA	Contribution	Farming
Pearlstad	Eola-Amity	Yellow plums, baking spice	LIVE
Spirit Hill	Eola-Amity	Tangerine, pineapple	LIVE
Von Oehsen	Eola-Amity	Preciseness, crisp apple	LIVE
Bishop Creek	Yamhill	Tension, minerality, citrus	Organic
L'Angolo	Dundee Hills	Pear, white peach, mineral	LIVE



94 Points | International Wine Report

94 Points | James Suckling

94 Points | Decanter

"Pear, flint, pine and thyme blossom aromas. A very flavorful wine with a medium to full body, a sweet and savory woody character, vibrant acidity and a long finish with a pleasing, honey-like note"

James Suckling



Relentless stewardship of terroir & vintage character | Authenticity | Showcasing fine-grained tannins & complex textures | Preciseness & balance | Weight without heaviness | Naturally high micro-biome count | Aliveness in the bottle