

NICOLAS-JAY ESTATE 2023 BISHOP CREEK VINEYARD CHARDONNAY, YAMHILL-CARLTON

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.



Bishop Creek Vineyard (upper-bench), Yamhill-Carlton

The Wine

The upper-bench of this site features five individual blocks of high elevation Chardonnay rootstock that was first planted in the late 1990's. Four cool-climate clones (76, 95, 548, 895) are planted across 2.97 acres in densely north-south situated rows. Each block experiences dramatic elevation changes and rugged growing conditions that generate consistent levels of vine stress and, as a result, an extremely low matrix for tons per acre each harvest. A spectacular site in both its craggy beauty and in producing exquisite mountain-grown Chardonnay of character and of ageability.

Harvest

The 2023 growing season was marked by exceptional growing conditions especially when compared to the previous few vintages. An ample amount of winter precipitation provided the vines with the energy they would require for the growing season. Spring was cold and wet and pushed back bud break by a week from the more traditional time of mid-April. Warm summer temperatures moved the growing season along giving health and abundance to the vines. Small rain events right before harvest time helped to push ripeness across the finish line as well and condensing the picking period. The Chardonnays shows high varietal character with delicate freshness and beautiful citrus and stonefruit.

Scores/Accolades

2023 vintage (current release)

96 Points | International Wine Report

95 Points | Jeb Dunnuck

95 Points | Decanter

2022 vintage

97 Points | Decanter

96 Points | Wine Advocate

96 Points | International Wine Report

95 Points | Wine Enthusiast

2021 vintage

96 Points | James Suckling

95 Points | Decanter

95 Points | Jeb Dunnuck



Farming: Organic
AVA: Yamhill-Carlton
Harvested: September 14-15
Harvest Brix: 20.6
Vinification: Spontaneous native yeast
Fining / Filtration: Lightly fined
Élevage: 45% new French oak, 14 mo.
TA: 6.0 g/L, **pH:** 3.31
Alcohol: 13.5%
Date Bottled: March 26, 2025
Production: 215 cases