

## NICOLAS-JAY ESTATE 2023 SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

### 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

Planted in 1996, the vines of Spirit Hill are slowly revealing their true nature. Tucked away in the trees is an old pioneer cemetery, which has inspired the vineyard's ghostly name. Initially dedicated to sparkling wines, the clones initially planted (76 and 95, part of the «Dijon clones» series brought to Oregon at that time) have proven to produce a chardonnay with striking depth and structure. No need to rush to harvest it, it changes gradually and therefore offers you the luxury of choosing the style of wine you want to make; early for minerality, late for more power. Spirit Hill truly excels as a single vineyard bottling, but also provides a phenomenal component inside our Willamette Valley Affinités blend.

### 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

**96 Points** | James Suckling

**96 Points** | Jeb Dunnuck

**96 Points** | Decanter

**Farming:** Organic  
**SOIL:** Volcanic basalt (Jory)  
**Harvested:** September 22  
**Harvest Brix:** 22.5  
**Vinification:** Spontaneous native yeast  
**Fining / Filtration:** Lightly fined  
**Élevage:** 38% new French oak, 14 mo.  
**TA:** 6.6 g/L, **pH:** 3.10  
**Alcohol:** 13.5%  
**Date Bottled:** March 26, 2025  
**Production:** 187 cases