

NICOLAS-JAY ESTATE 2022 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

Chardonnay aromatics are stunning, with river stone chalkiness, grilled peach and pineapple acidity freshness. Medium+ density intertwined with orchard fruits, minerality and toasted grain that make it almost impossible not to parallel these wines with the southern climates of Côte de Beaune.

Press / Accolades

95 *This was long a top sparkling vineyard for Argyle. This Chardonnay shows classic Eola-Amity signature in the variety. Smoky notes of chipped flint and grilled lemon peel, and spicy, dired herbs, more acidity, condensed, with a citrus fruit finish. There is grapefruit pith element to the finish.*

Decanter

95 *A mineral-driven core runs deep, bringing out notes of crushed river stones and a whisper of wet flint. Vibrant flavors of ripe nectarines, lime zest, and juicy yellow plums dance on the tongue, balanced by a touch of baking spice that lingers softly in the background. The acidity here is sharp but finely tuned, enhancing the wine's smooth texture and bright profile. **International Wine Report***

94 *A brilliant reflective yellow/straw hue, the wine is pretty in the glass and offers aromas of linen, white flowers, subtle sweet baking spice, lemon candles, and fresh pear. **Jed Dunnuck***

Farming: Organic
SOIL: Volcanic basalt (Jory)
Harvested: Oct 6-14
Harvest Brix: 22
Vinification: Spontaneous native yeast
Fining / Filtration: Lightly fined
Élevage: 25% new French oak, 13 mo.
TA: 6.7 g/L, **pH:** 3.12
Alcohol: 13.5%
Date Bottled: April 16, 2024
Production: 91 cases