

NICOLAS  JAY

Affinités

2022 Chardonnay | Willamette Valley



"White flowers and sweet spices"

Vinous

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2022 Chardonnay | Willamette Valley
(17 barrels produced)

[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
Spirit Hill	Eola-Amity	Tangerine, pineapple	LIVE
Von Oehsen	Eola-Amity	Preciseness, crisp apple	LIVE
Bishop Creek	Yamhill	Tension, minerality, citrus	Organic



95 Points | Decanter
95 Points | Wine Anorak
94 Points | Jeb Dunnuck

"It opens with aromas of zesty citrus oil, crushed white peach, and subtle nuances of wet stone and fresh-baked bread. As it unfolds, delicate hints of wild mushroom and white wildflower blossoms emerge, adding complexity and charm." International Wine Report



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