

NICOLAS-JAY ESTATE 2022 AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

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 Nicolas-Jay Estate Dundee Hills, Oregon

The Wine

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

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 climats of Côte de Beaune.

Vineyard	AVA	Vine Age	Contribution	Farming
Spirit Hill	Eola-Amity	25 years	Tangerine, pineapple, length	LIVE
Von Oehsen	Eola-Amity	19 years	Preciseness, apricot, crisp apple	LIVE
Bishop Creek	Yamhill-Carlton	25 years	Tension, minerality, citrus	Organic



Press / Accolades

- There is a great deal of minerality. 'For Chardonnay, this is not a super ripe vintage, it's around 21 or 22 brix. In general, sugars were low, and the wines carry great freshness and the Chardonnays achieved optimum ripeness in a very light way. There is a liveliness', Meo concludes. This wine offers great minerality, ample smoky lemon peel, a saline throughline tht is the calling card of great Willamette Valley Chardonnay. Decanter*
- 95** *Subtle toast and aniseed on the nose with taut citrus fruit. Lovely depth of flavour with lemon, pineapple and pear fruit as well as good acidity. Fine and linear, and ageworthy Wine Anorak*
- 94** *It pours a brilliant yellow/silver color and leads with notes of citrus oils, delicate toast, wet stone, white mushroomms, and white peach. Medium-bodied and approachable, it floats on the palate with good extract and should age with ease over the coming 6-8 years. Jeb Dunnuck*
- 93** *Graceful and delicately rich, with layered apple, orange blossom, lemon and spice flavors that sail on the finish. Wine Spectator*

Farming: Organic
AVA: Eola-Amity, Yamhill-Carlton
Harvested: Sept 30-Oct 14
Harvest Brix: 22
Vinification: Spontaneous native yeast
Fining / Filtration: Lightly fined
Élevage: 25% new French oak, 13 mo.
TA: 6.1 g/L, **pH:** 3.22
Alcohol: 13.5%
Date Bottled: April 16, 2024
Production: 458 cases