

NICOLAS JAY

2016 PINOT NOIR

WILLAMETTE VALLEY • OREGON



STATS

Harvested:
September 5– 20, 2016

Harvest Brix: 23.4

Alcohol: 13.5%

TA: 5.8g/L
pH: 3.68

Cooperage:
33% new French oak
67% neutral oak

Date bottled: December 7th, 2016

Cases made: 3,000

Date released: September 2018

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

WINERY

Nicolas-Jay is a pinot noir venture located in the heart of Oregon's Willamette Valley. Celebrated Burgundian winemaker, Jean-Nicolas Méo of Domaine Méo-Camuzet, and renowned music and media entrepreneur, Jay Boberg, lend their individual talents and shared dedication to the winery, where traditional French winemaking meets quintessential Oregon terroir.

VINEYARDS

Fruit is sourced from almost every AVA in the Willamette Valley, ensuring optimal blending potential and representation of the diversity of pinot noir in the appellation. Unique sites include vineyards located in the high-elevation Eola-Amity Hills, the foothills of the cool coastal range in the McMinnville AVA, the warm red-soiled vineyards of the Dundee Hills and our expressive Bishop Creek Vineyard in the Yamhill-Carlton AVA. This wine is sourced almost exclusively from biodynamic, organic and LIVE certified vineyards.

VINTAGE

2016 started with another early bud break followed by a warm Spring. Low fruit set due to late Spring rains made for a balanced crop and lower yields than we'd seen in the past few years. Luckily, as Summer set in, moderate temperatures allowed the grapes to ripen steadily. In early September we watched the weather forecast to ensure we didn't miss the ideal picking window. As the temperature increased in the first few days of the month we set our first pick date for September 5th and worked until the 20th to bring in the fruit for the 2016 harvest. Even though our first pick was 15 days before our last, the vast majority of our vineyards were picked during an intense 5 day window. The 2016 wines show an incredible density and concentration, with brilliant red and black fruit and impressive tannins. These wines are beautiful up front but have the weight and tension to age well for the next 15+ years.

WINEMAKER TASTING NOTES

In the glass, the 2016 Willamette Valley is a focused wine, revealing a darker nose than the previous vintage, with black cherry and plum accented by hints of violet, dried herb and bay laurel. The palate is supported by a backbone of racy acidity which lingers long into the finish, and offers bright red fruit along with savory herbs, olive, and a saline edge. The wine will benefit from decanting in the short-term, and will mature in bottle for 10-15 years.

1002-A North Springbrook Road, Suite 115, Newberg, OR 97132 • info@nicolas-jay.com

nicolas-jay.com

