

NICOLAS JAY

2017 Own-Rooted Pinot Noir

Oregon

Press Accolades



STATS

Harvested: September 28th
—October 4th, 2017

Harvest Brix: 23.1

Alcohol: 13.5%

TA: 5.2g/L
pH: 3.63

Cooperage:
50% new French oak
50% neutral oak

Date bottled: February 1st, 2019

Cases made: 165

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

Vinous

"Deep magenta. Expansive red and blue fruit, floral and spice scents are underscored by emerging mineral and succulent herb flourishes. Firm and focused in the mouth, offering bitter cherry, boysenberry, candied rose and cola flavors that unfurl steadily through the midpalate. Shows good depth and energy as well, finishing very long and gently chewy, with fine-grained tannins adding framework and final grip. 50% new oak."

94 Points

Wine.com

"Medium ruby, garnet color; black fruit aroma, quite rich, attractive, serious; medium bodied, layered and slightly elevated on the palate; dry, medium acidity, well balanced; bright red and black fruit flavors; medium to long finish."

94 Points

Decanter

"A blend of entirely non-grafted vineyard sites, this own-rooted blend takes the purity of forest, citrus and red fruit notes found in the other wines to another level. It feels like a lid came off that you didn't know was on in the first place. It's seductive, enticing and three-dimensional, with notes of root beer, clove and struck match.."

94 Points