

# RED VINYL



## 2015 PINOT NOIR

WILLAMETTE VALLEY • OREGON

### 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

Although it seemed impossible, all signs pointed to 2015 being earlier and warmer than 2014. Luckily, a low front moved through the Valley the last week of August and brought a breath of cool air, a touch of precipitation and a much-needed respite from the summer heat. For the vineyards, this meant a chance for the fruit to ripen without the threat of dehydration or excessive sugar accumulation, and allowed grapes to gain flavor without compromising quality. We chose to pick early, ensuring we would find balance in a warm vintage. Our first pick was in the Chehalem Mountains on September 3rd, followed by a block from Bishop Creek, our estate vineyard, and Nysa vineyard in the Dundee Hills. The resulting wines are low in alcohol, naturally balanced and show incredible purity of fruit. 2015 has proved a stunning vintage, with impressive aging potential.

### WINEMAKER TASTING NOTES

The 2015 Red Vinyl release from Nicolas-Jay begins with effusive fruit, black currant and cherry pie, with a faint smoky element. The acidity in this wine is integrated and allows the softer, fleshy qualities to dominate on the palate. This easy-drinking composition is reinforced by brilliant tannin—an expression of the Willamette Valley vineyards we work with. The appealing fruit leads to a long and juicy finish.

“Bright red. Vibrant raspberry and cherry scents, accompanied by suggestions of allspice, candied rose and white pepper. Juicy and seamless on the palate, offering lively red berry and cola flavors that slowly deepen on the back half. Finishes sweet and quite long, featuring resonating red berry character, gentle tannins and a hint of spicecake.” 91 POINTS (Vinous/Josh Reynolds)



### STATS

Harvested:  
September 3 – 19, 2015

Harvest Brix: 22.6

Alcohol: 13%

TA: 5.7g/L  
pH: 3.61

Cooperage:  
22% new French oak  
78% neutral oak

Date bottled: December 2016

Cases made: 500

Date released: April 2017

Winemakers:  
Jean-Nicolas Méo  
Tracy Kendall

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

nicolas-jay.com

