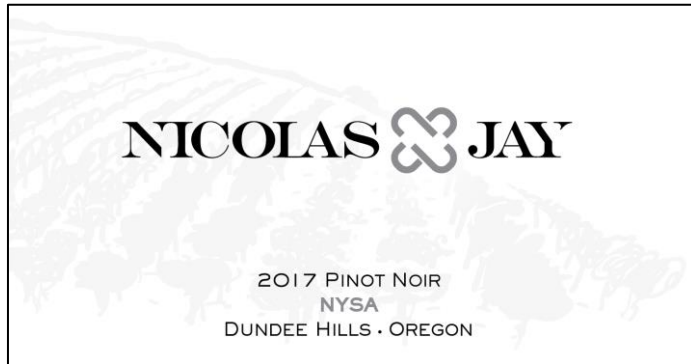


NICOLAS JAY



- **Planted:** 1990
- **Clones:** 777, Wädenswil, Pommard
- **Rootstock:** Ungrafted
- **Elevation:** 1,000 feet
- **Farming:** 100% Organic
- **Harvested:** October 2, 2017
- **Harvest Brix:** 22.6
- **Fermentation:** Native
- **Fining/Filtration:** None
- **Alcohol:** 13.5%
- **TA:** 5.4g/L, **pH:** 3.56
- **Cooperage:** 50% new French oak, 16 months
- **Date bottled:** February 1st, 2019
- **Cases made:** 94

Wine Spectator
www.winespectator.com

“Impeccably structured and refined, with a complex seductive beam of black raspberry, orange-tinged tea and cardamon that build richness and intensity toward medium-grained tannins. Drink now through 2028.”

94 Points
Wine Spectator



Nicolas-Jay Estate Vine 2 Vat Approach

Vineyard Approach:

- Less leaf pulling-slows ripening & retains more natural acidity
- Vineyard (& winery) sorting reduces large/uneven clusters
- Low yields-approx. 2.0 tons/acre
- Harvest occurs when physiologically ripe, not for brix count
- Biodynamic, Organic and LIVE certified are predominate fruit sources

“Vine to Vat” Approach:

- Slow, easy picking-buckets are gently layered into much smaller bins
- 1/8 ton bins are used, and filled 1/2 full from just 11 buckets
- Typical industry standard is 88 buckets per 1/2 ton bin, heaping full
- Small bins, hand-layered clusters eliminate free juice & oxidizing risk
- Fruit gently laid onto conveyer belt, sorted & reduced juice presence
- Nicolas-Jay Winemakers on site for ALL vineyard picks

Winemaking Approach:

- Slow, low pressure pressing for fruit purity & a silky mouthfeel
- Extended cold maceration & gentle aeration/extraction
- Native yeast fermentations, unfined & unfiltered
- Small-lot fermentations, 1.5-2.0 tons
- Higher temperature ferments for added color/ body/texture
- Early pumpovers to accentuate body, punchdowns later to build structure