

NICOLAS JAY



2017 Pinot Noir

Willamette Valley - Oregon

WINERY

Nicolas-Jay is a Pinot Noir and Chardonnay 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

2017 was a cool harvest, a reminder of past years in Oregon, with grapes picked under cloudy skies as autumn unfolded in the vineyard. After a moderately warm summer, September gave us a ten-day heat spike, taking temperatures into the upper 90s. As we prepared for another early harvest, the third week of September brought cool temperatures in the mid-60's and a few days of intermittent rain to slow progression and give the grapes time to deepen flavors and evolve tannins.

Our first grapes were picked on the 27th of September and we picked our last on the 5th of October, making 2017 one of our shortest and most intense harvests to date. The resulting wines are light on their feet, with beautifully integrated tannins and elegance of a nature reminiscent of cooler years.

WINEMAKER TASTING NOTES

The 2017 Willamette Valley is a pure and vibrant ruby in the glass, with aromatics of tart cherry and crushed strawberry, alongside hints of dried rose petal and lavender. The cool vintage reveals a wine which is lithe and ethereal on the palate, a bit shy in its youth, but with fine texture and tannin. A very pretty wine, already well-balanced and approachable. Seductive, with an elegant lightness that makes it very drinkable and enjoyable from 2020 to 2025.

STATS

Farming: Organic, Bio-Dynamic, LIVE

Harvested: Sept 27—Oct 5

Harvest Brix: 22.8

Alcohol: 13.5%

TA: 4.9g/L
pH: 3.66

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 30% new French oak

Date bottled: February 1, 2019

Cases made: 2,974

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

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