

NICOLAS JAY



2018 L'Ensemble 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.

The Wine

After years of working with 8 of the top vineyard sites in the Dundee Hills, Eola-Amity, McMinnville and Yamhill-Carlton AVA's we could not resist creating a **SUPER BLEND** to show our **BEST OF THE BEST**. L'Ensemble is truly a cuvée comprised of the most expressive barrels from each vineyard. Blended for extraordinary depth, complexity, ageability, and finesse. Harvested in small cherry bins, native yeast fermentation and bottled unfinned and unfiltered. This wine receives an additional 6 months in barrel to escalate structure and lengthen its aging potential. This blend is comprised of either Bio-dynamic, organic or LIVE certified vineyards only

VINTAGE

After a cool March, a wet April made for a slightly later than average bud break. Warm and dry weather thereafter made for normal bloom and veraison timing. While summer was warm, we had no heat spikes of past years, and the grapes matured without fear of sun burn or dehydration. Harvest gave us an absolutely perfect picking window. Grapes gained phenological maturity, and sugar accumulation progressed with an astonishing no loss of acid. We watched, tasted, tested and planned out our picking schedule - a luxury unknown in many vintages with looming rain or heat spikes. All vineyards were picked from the 14th of September to the 30th. For the first time, we saw almost perfect chemistry in the fruit - gorgeous ripe flavors, with ideal sugar and acid balance. The resulting wines are dense, aromatically complex wines with linear precision and age worthy tannins.

WINEMAKER TASTING NOTES

Dark, brooding color with purple edges. A unique viscosity to this wine in the glass and immediate savory-spices drifting outward. Dark red berries, Hawaiian starfruit, root beer cask and sweet bark emerge as you lean in. Tightly wound entry that compresses, then explodes with prickly pears and pomegranates inside a light shell of sweet vanilla and roasted nuts as its momentum builds. The layers of flavors broaden with a tight framing of acids, chalky tannins and a level of tension that will certainly reveal more complexity in the months and years to come.

STATS

Farming: Organic, Bio-Dynamic, LIVE

Harvested: September 14th-30th

Harvest Brix: 23.3

Alcohol: 13.5%

TA: 5.2g/L

pH: 3.61

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 33% new French oak

Date bottled: June 17, 2020

Cases made: 1,145

Winemakers:

Jean-Nicolas Méo
Tracy Kendall

11905 NE Dudley Road, Newberg, OR 97132 • info@nicolas-jay.com

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