

NICOLAS JAY



2018 Own-Rooted 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

Our "Own-Rooted" Pinot Noir showcases several old-vine sites in the Willamette Valley, each at least 30 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard supplies a portion of the blend, showing off its characteristic black fruit. Hyland Vineyard, the oldest in the McMinnville AVA, sits atop a hillside looking over the Van Duzer Corridor, and its 45 year old vines supply tension in this wine. 1990-planted Pommard from Nysa Vineyard completes this wine, supplying elegant red fruit and spice.

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

After a stunning inaugural launch of this wine in 2017, this 2018 edition proves old-vine, ungrafted rootstock produce explosive, breathtaking wines. Stones, fresh strawberry, lavender and clove aromas rise effortlessly to the nose. Savory elements on the palate: olive, roasted meat, cherry cordial, cocoa spice intertwined with an intriguing coastal saline edge. Almost overwhelming intensity, with a wetness and zippiness component on the palate that ignites a curiosity about what beauty the human senses might consume over time.

STATS

Farming: Organic, Bio-Dynamic, LIVE

Harvested: September 25th

Harvest Brix: 23.2

Alcohol: 13.5%

TA: 5.5g/L

pH: 3.46

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 50% new French oak

Date bottled: June 16, 2020

Cases made: 270

Winemakers:
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