

# NICOLAS JAY



## 2018 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

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

Fantastic bright red edge with density and color saturation representative of a sound vintage. Fresh orange zest, crushed lavender, freshly picked cherry and Christmas spices swirl gently from the glass. Immediate drive on the pallet, a beam of tart raspberry and clove saturate with granite and wet stones as the acid and grape tannins expand and broaden. This stunning mixture of citrus and density of fruit are indicative of a classic blend. In a classic vintage, that will further reveal itself with rest and time in the cellar.

### STATS

**Farming:** Organic, Bio-Dynamic, LIVE

**Harvested:** September 14th-23rd

**Harvest Brix:** 23.1

**Alcohol:** 13.5%

**TA:** 5.1g/L

**pH:** 3.58

**Fermentation:** Native Yeast

**Fining/filtration:** None

**Cooperage:** 20% new French oak

**Date bottled:** June 17, 2020

**Cases made:** 626

**Winemakers:**  
Jean-Nicolas Méo  
Tracy Kendall

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

nicolas-jay.com

