

# NICOLAS JAY



Since releasing our first wine in 2014, we have learned considerably more about the vineyards we harvest year after year. As those sites have matured, we have also come to know them more intimately, gaining a greater understanding of their identity and characteristics from vineyard, to block and down to the row.

L'Ensemble encapsulates a strict temperament in channeling the raw beauty, tension and persistence from these top vineyard blocks and our most expressive barrels with vintage quality acting as our guide to levels of production.

Jean-Nicolas Méo is a winemaker on a path of constant reflection, a devotion to learn and always at battle to improve with every vintage.



Jean-Nicolas Méo

**Harvested:** September 14th—September 30th

**Vineyards** (Organic, Bio-dynamic, LIVE certified):

- Bishop Creek (estate), Yamhill-Carlton
- Nysa/La Colina/Knights Gambit, Dundee Hills
- Momtazi/Hyland, McMinnville
- Temperance Hill, Eola-Amity

**Harvest Brix:** 23.3

**Alcohol:** 13.5%

**TA:** 5.2g/L, **pH:** 3.61

**Winemaking:** Native yeast, unfinned/unfiltered, vegan

**Cooperage:** 33% New French Oak, 14 months

**Date Bottled:** June 17, 2020

**Production:** 49 barrels



## 95 Points

Ripe, black fruit of the vintage with an appealing savoury, meaty character and a dense, tannic structure on the palate. Yet the sensitive winemaking has preserved freshness and elegance despite the warm, dry growing season to leave a lasting impression. This wine will age magnificently well.

Decanter

## 95 Points

...This is fresh, refined and textural with sweet black cherry and berry fruits...It's harmonious and silky. It has an Oregon stamp, but also an old-world sensibility and refinement. I love the core of fresh, fluid, silky black cherry fruit, which never veers off into overripeness.



## 94 Points

This is a reserve-level, select-barrel blend from some of the eight sites the winery works with. Already complex and threaded with a mix of blue and black fruits, savory herbs, citrus and sharply defined barrel toast. Native yeast was used, and one-third was aged in new French oak. Drink through 2033. **Cellar Selection.**



## 94 Points

Spiced plums, cherries, rose hips, cedar and baking spices on the nose. Dried lemon zest, too. It's medium-bodied with tightly knot tannins. Tight, textured and energetic. Excellent structure, freshness and drive. Unfiltered.



## Exceptional Vineyard & Winemaking Approaches

### 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/or LIVE certified vineyards only

### "Vine to Vat" Approach:

- Slow, easy picking-buckets are gently layered into much smaller bins
- 1/8 ton bins are used, & 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, unfinned & 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
- François Frères cooperage exclusively

