

NICOLAS JAY



2018 Momtazi Vineyard Pinot Noir

McMinnville - 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

Located in the foothills of Oregon's Coastal Range, the vineyard is biodynamically-farmed by the dedicated Momtazi family, who planted vines in the late 1990's. Nicolas-Jay's block of Pinot Noir lies near the top of the vineyard, at an elevation of 740 feet, with a north-south row orientation and 5' x 7' spacing. Elevation, coupled with cool evenings and persistent winds, cause the grapes to ripen slowly, developing a striking combination of concentration, restraint, and earth-driven characteristics.

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. For the first time at Nicolas-Jay we aged the wines an additional 6 months in barrel to allow the wine to coalesce and soften.

WINEMAKER TASTING NOTES

The Momtazi vineyard produces expressive and characterful wines vintage to vintage. This 2018 version has vivid aromas of crushed sugared blackberry, passionfruit, pine sap, and pomegranate with snaps of orange peel and zest. A beautiful "ocean shore" salinity to this wine, bramble-berry and cinnamon merge together in a savory, intense core of luscious fruits. Immediate urgency on the pallet with minerality, sweet tannins and black fruits that stretch out into a stunning and remarkable mouth-feel that will continue to unfold in the months to come.

STATS

Farming: Organic, Bio-Dynamic, LIVE

Harvested: September 29th

Harvest Brix: 23.8

Alcohol: 13.5%

TA: 5.2g/L

pH: 3.54

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 50% new French oak

Date bottled: June 16, 2020

Cases made: 145

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

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