

NICOLAS JAY



2018 Nysa Vineyard Pinot Noir

Dundee Hills - 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

Situated at an elevation of 600 to 700 feet in the Dundee Hills, Nysa Vineyard was planted in 1990 by Michael Mega, and is recognized as the source for some of Oregon's most exciting pinot noirs. Nicolas-Jay's grapes come from a coveted block of own-rooted Pommard clone vines that are some of the site's original 1990 Plantings. These tightly spaced vines grow in Jory volcanic soils with an underlying layer of basalt bedrock that helps allow the vines to be dry farmed. The older vines on this block naturally produce yields of just under 2.0 tons per acre.

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

Always a complex, textural wine with a hauntingly ethereal personality. The Nysa vineyard is one of the most alluring sites in the state. Flint, candy cane, grapefruit and crushed raspberry converge and rise at first pass. Granite and slate push against sweet cloves and sandalwood with charm and generosity. A core of acids, graininess and a tightening sensation as it pushes to the outside of the tongue. Snappy precision and focus generates dusty earth and crisp red fruits that sharpen inside a tightly wound core of citrus, red fruits and rose petals.

STATS

Farming: Organic, Bio-Dynamic, LIVE

Harvested: September 21st

Harvest Brix: 22.7

Alcohol: 13.5%

TA: 5.4g/L

pH: 3.52

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 50% new French oak

Date bottled: June 16, 2020

Cases made: 150

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

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