



2014 PINOT NOIR BISHOP CREEK • OREGON

STATS

100% PINOT NOIR

HARVESTED SEPTEMBER 19, 2014

HARVEST BRIX 23.2°

ALCOHOL 13.5%

TA 5.6 g/L

pH 3.65

7-DAY COLD SOAK

SLOW, NATIVE FERMENTATION

GENTLE PUMP-OVERS TWICE DAILY

PRESSED GENTLY AND BARRELED DOWN

AFTER 24 HOURS OF SETTLING

15 MONTHS ÉLEVAGE

50% NEW FRENCH OAK

BOTTLED DECEMBER 2014

UNFINED AND UNFILTERED

85 CASES PRODUCED

RELEASED OCTOBER 2016

WINEMAKERS:

JEAN-NICOLAS MÉO

TRACY KENDALL

WINERY

NICOLAS-JAY IS A PINOT NOIR 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 YAMHILL-CARLTON AVA, THE SITE FEATURES 13.5 PLANTED ACRES, WITH 11 OF THOSE ACRES BEING FOUR DIFFERENT CLONES OF PINOT NOIR. THE MAJORITY OF THE PINOT NOIR VINES AT BISHOP CREEK WERE PLANTED IN 1988 AND 1990, AND ARE OWN-ROOTED. ADDING TO THE SITE'S DIVERSITY, THE ELEVATIONS RANGE FROM 270 TO 600 FEET, WITH PREDOMINANTLY NORTH-SOUTH PLANTINGS. IN KEEPING WITH THEIR BELIEF IN STEWARDSHIP AND PROMOTING A HEALTHY VINEYARD ENVIRONMENT, BISHOP CREEK HAS BEEN FARMED 100% ORGANICALLY SINCE BEING ACQUIRED BY JEAN-NICOLAS AND JAY IN 2014.

VINTAGE

WARM, SUNNY, DRY WEATHER CREATED THE IDEAL HARVEST CONDITIONS IN 2014. WINEMAKERS AND GROWERS WERE ABLE TO HANG FRUIT UNTIL THEIR OPTIMAL RIPENESS AND MATURITY WITHOUT IMPENDING RAIN AND DISEASE PRESSURE. CLUSTERS WERE HAND-PICKED AND GENTLY PLACED IN TWO LAYERS IN SMALL 1/8TH-TON CHERRY BINS, PROTECTING THE FRUIT FROM COMPACTION SO THAT THEY ARRIVE AT THE WINERY INTACT FOR HAND-SORTING.

WINEMAKER TASTING NOTES

THE 2014 BISHOP CREEK VINEYARD-DESIGNATE PINOT NOIR OFFERS A DARK HUE, WITH BROODING AROMAS OF BLACKBERRY, LOAMY SOIL, BAKING SPICE AND DRIED MARJORAM. ON THE PALATE, THE IMPRESSION IS QUITE MASSIVE AT FIRST, WITH A SILKY TEXTURE, AND A DENSE, COMPACT STRUCTURE. WHILE IT INITIALLY SEEMS IMPENETRABLE, IT SOON REVEALS BEAUTIFUL AND STRONG SENSATIONS, WITH FLAVORS OF CACAO, DRIED FIG AND DARK BERRY THAT LEAD TO A LINGERING FINISH WHERE THE FLAVORS FAN OUT AND GAIN DEPTH. WHILE THE YOUTHFUL TANNINS ARE STILL SLIGHTLY PROMINENT, WITH A FEW YEARS OF AGING THIS WINE WILL DEVELOP FURTHER POLISH. POWERFUL TODAY, AND WITH GREAT PROMISE, THIS WINE HAS THE POTENTIAL FOR EXCEPTIONAL COMPLEXITY. IF CONSUMED WITHIN THE NEXT FEW YEARS, THE WINE WILL BENEFIT FROM A GENTLE DECANTING ONE OR TWO HOURS BEFORE SERVING. THE YOUTHFUL TANNINS, WITH A FEW YEARS OF AGING, WILL DEVELOP FURTHER POLISH, AND THIS WINE WILL REACH ITS BEST POTENTIAL FROM 2021 ON.