

NICOLAS JAY

2014 PINOT NOIR WILLAMETTE VALLEY • OREGON

STATS

100% PINOT NOIR

HARVESTED SEPTEMBER 15-28, 2014

HARVEST BRIX 24°

ALCOHOL 13.5%

TA 5.6 g/L

PH 3.63

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

33% NEW FRENCH OAK

BOTTLED DECEMBER 2015

UNFINED AND UNFILTERED

1,691 CASES PRODUCED

RELEASED APRIL 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

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

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 WILLAMETTE VALLEY PINOT NOIR OPENS UP WITH LUXURIOUS LAYERS OF OF BLACKBERRY AND RASPBERRY JAM, UNDERScoreD BY RICH TANNINS. BENEATH THE BRIGHT EXPRESSION OF FRUIT LIES SOPHISTICATED NOTES OF FRESH LOAMY SOIL, BLACK TEA, DRIED CHERRIES AND THE SWEETNESS OF FRESH HERBS. ALTHOUGH RICH AND EXPRESSIVE ON THE PALATE, THE WINE'S STRUCTURAL ELEMENTS PROVIDE LOVELY TENSION THROUGHOUT, DRAWING THE WINE TO AN ELEGANT AND NUANCED CONCLUSION. If CONSUMED WITHIN THE NEXT FEW YEARS, THE WINE WILL BENEFIT FROM A GENTLE DECANTING ONE OR TWO HOURS BEFORE SERVING.