

# NICOLAS JAY



## 2017 PINOT NOIR

BISHOP CREEK · OREGON

### 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

2017 was a cool harvest, a reminder of past years in Oregon, with grapes picked under cloudy skies as autumn unfolded in the vineyard. After a moderately warm summer, September gave us a ten-day heat spike, taking temperatures into the upper 90s. As we prepared for another early harvest, the third week of September brought cool temperatures in the mid-60's and a few days of intermittent rain to slow progression and give the grapes time to deepen flavors and evolve tannins. Our first grapes were picked on the 27th of September and we picked our last on the 5th of October, making 2017 one of our shortest and most intense harvests to date. The resulting wines are light on their feet, with beautifully integrated tannins and elegance of a nature reminiscent of cooler years.

### WINEMAKER TASTING NOTES

Our Yamhill-Carlton estate produced a ripe wine in 2017 and shows dark fruit profile and aromas typical of the vineyard: black cap blackberry, and even blueberry fruit on the nose. A bit of roasted meat and toasted nut compliment generous fruit on the palate. Wet stone minerality lends complexity to the finish. It continues to develop in the mouth and ends up bright and impressive, with a slightly warm finish. It has great length, and produces a lasting impression on the drinker.

### STATS

Harvested: September 29th and 30th, 2017

Harvest Brix: 22.5-23.1

Alcohol: 13.5%

TA: 4.9g/L  
pH: 3.73

Cooperage:  
50% new French oak  
50% neutral oak

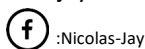
Date bottled: February 1st, 2019

Cases made: 270

Winemakers:  
Jean-Nicolas Méo  
Tracy Kendall

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