

NICOLAS JAY

2017 Own-Rooted Pinot Noir

Oregon



STATS

Harvested: September 28th—October 4th, 2017

Harvest Brix: 23.1

Alcohol: 13.5%

TA: 5.2g/L
pH: 3.63

Cooperage:
50% new French oak
50% neutral oak

Date bottled: February 1st, 2019

Cases made: 165

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

Our "Own-Rooted" Pinot Noir showcases several old-vine sites in the Willamette Valley, each at least 30 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard supplies a portion of the blend, showing off its characteristic black fruit. Hyland Vineyard, the oldest in the McMinnville AVA, sits atop a hillside looking over the Van Duzer Corridor, and its 45 year old vines supply tension in this wine. 1990-planted Pommard from Nysa Vineyard completes this wine, supplying elegant red fruit and spice.

VINTAGE

2017 was a cool, beautiful harvest, a reminder of past years in Oregon, with grapes picked under cloudy skies as autumn unfolded in the vineyard. After moderately warm summer, September began with a heat spike in the mid 80's to high 90's. This short heat spike reminded everyone of previous hot vintage and had us all sampling and preparing for a potential early vintage. Like a breath of fresh air, the third week of September brought very cool temperatures in the mid-60's and a few days of off and on rain to slow down progression and give the grapes a last few days to develop flavors and evolve tannins before harvest began. 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

The 2017 Own Rooted displays deep notes of candied plum, black cherry, and marionberry on the nose. Fruit mingles with savory elements on the palate: olive, roasted meat, and a saline edge define this wine in its youth. Rather discreet, it displays a mineral, tense edge, that makes it appear slightly tight, but also very fine. Not generous at this stage, rather reserved, but a lot of potential; needs time to thrive and shine.

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