

# NICOLAS JAY



## 2018 Bishop Creek Vineyard Pinot Noir

Yamhill-Carlton - 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

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

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. For the first time at Nicolas-Jay we aged the wines an additional 6 months in barrel to allow the wine to coalesce and soften.

### WINEMAKER TASTING NOTES

Our Yamhill-Carlton estate consistently produces fruit of unparalleled power and intensity, and this 2018 vintage does not disappoint. Black cap blackberry, roasted meat, toasted nut and blueberry fruit on the nose. Broad and powerful up front as tannins generate to expose chalky-sweet, dark berry fruits with snaps of refreshing citrus, tobacco leaf and limestone flashes. Impressive balance between strength and focused intensity is sure to impress Pinot Noir loyalists.

### STATS

**Farming:** Organic, Bio-Dynamic, LIVE

**Harvested:** September 18th

**Harvest Brix:** 22.4

**Alcohol:** 13.5%

**TA:** 5.3g/L

**pH:** 3.63

**Fermentation:** Native Yeast

**Fining/filtration:** None

**Cooperage:** 50% new French oak

**Date bottled:** June 16, 2020

**Cases made:** 290

**Winemakers:**  
Jean-Nicolas Méo  
Tracy Kendall

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