Bishop Creek Vineyard

- 3 Barrels
- Yamhill-Carlton AVA
- Organic
- Planted 1988
- Wädenswil, Pommard
- 250'-750'
- · Ancient marine sedimentary "Power, granite, blue fruits"



Nysa Vineyard

- · 3 Barrels
- · Dundee Hills AVA
- Organic
- Planted 1990
- Pommard
- 500'-1,000'
- · Jory (volcanic, basalt) "Elegance, red fruits, spice"



Hyland Vineyard

- 5 Barrels
- · McMinnville AVA
- Bio-dynamic
- Planted 1974
- Coury
- 600'-800'
- Jory (volcanic, basalt) "Ethereal, floral, red fruits"





2018 PINOT NOIR OWN-ROOTED WILLAMETTE VALLEY · OREGON



We offer this unique blend, made from our oldest vineyards—Hyland, Nysa and our estate Bishop Creek—in honor of the history of the own-rooted grape vines in Oregon. Planted in the 70s and the 80s on OWN-ROOTED GRAPE VINES IN OREGON, PLANTED IN THE 705 AND THE 805 ON THEIR ORIGINAL ROOTSTOCKS, SUCH VINES ARE BEING CONSUMED BY PHYLLOXERA, IN THE SAME WAY VINES IN EUROPE WERE WIPED OUT AT THE END OF THE 19TH CENTURY. A TESTAMENT TO THE PAST, VINES ON THEIR ORIGINAL ROOTSTOCK FASCINATE WINEMAKERS WITH THEIR DEPTH OF FLAVOR AND AUTHENTICITY OF TERROIR, CREATING A WINE WITH INTENSITY AND VIBRANCY.

VIENS AVEC NOUS

JEAN-NICOLAS MÉO

PRODUCED AND BOTTLED BY DOMAINE NICOLAS JAY DUNDEE, OREGON NICOLAS-JAY.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

750 ML·CONTAINS SULFITES·ALC 13.5% BY VOL



Own-rooted plants, and their wines; a review

- A consistent reaction from winemakers who work with own-rooted plants is the unique persistence in the finished wines. "Energy" in their structure and length of flavor are cornerstones of own-rooted
- This elevated energy of own-rooted wines can be theorized by the accuracy of the connection between the scion and rootstock inside a plant. A clean connection can deliver a full terroir character load in the plants fruit by virtue of clean pathways for nutrients from the soil to travel from the depth of the root system up to the shoots, cordons and clusters.

Harvested: September 14-30

Harvest Brix: 23.2 **Alcohol**: 13.5% **TA**: 5.5g/L, **pH**: 3.46 Winemaking: Native yeast, unfined, unfiltered, vegan Cooperage: 50% New French

Oak, 16 months

Date Bottled: June 16, 2020 Production: 11 barrels

Typically, own-rooted plants are older, thereby developing long root systems that do not require any irrigation. Consequently, they source their own water from purer, less saline sources in deep water tables with a tendency to have higher acidity levels compared to their (surface) irrigated counterparts

What makes a wine buyer interested in own-rooted plants and their wines?

- These old-vine, ungrafted vines are typically the estate's most cherished plants and are only produced in extremely limited quantities. As a result, they garner special care from the vineyard managers during the growing season and delicate handling by the winemaker.
- These rare vineyards have the attention of the winemaker, and that can be meaningful to a wine buyer as they search for uniqueness of story, of site and of availability in their quest for wines of distinction.

97 Points

while not compromising natural pH levels as a result.



WINE REPORT ...the best I've ever tasted from the estate. Wild strawberry, black cherry, Early gray tea, graphite, wine REPORT dried lavender, toasted white chocolate, and some almost Syrah-like meaty and olive components.

96 Points



Decanter The fruit is destemmed and fermented on native yeasts before aging over two winters in French casks. The result shows a sweet, forward cassis fruit that expands and takes on volume on the palate.



94 Points

Powerful, spice-accented red and blue fruits, incense, vanilla and candied flowers on the seductively perfumed nose.