

NICOLAS JAY



2019 Own-Rooted Pinot Noir

Willamette Valley - Oregon

WINERY

Nicolas-Jay Estate is a Pinot Noir and Chardonnay venture located in the Dundee Hills region 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

2019 began with a cold late winter that warmed quickly into a warmer than average spring. The defining feature of the growing season, however, was not in the timing of rainfall, but the amount. 2019 gave us record rainfall in late June and July, causing a delay in ripening and an abundance of growth in the vineyards. The low temperatures were normal to above average but without the usual heat spikes and intensity of the usual record Oregon summer heat waves. A beautiful dry August pushed the grapes toward maturity while maintaining balance and acidity through ripening. Early rains in September slowed things down, finally abating and finishing the growing season with a long, cool and dry Fall. The resulting wines have elegance, finesse and balance in what is one of the first cool Oregon vintages we've seen at the domaine. The aromatics and bright nature of these wines make them compelling to drink now and also speak to their aging potential as they open up and develop in bottle. We bottled this vintage a few months earlier than usual to preserve the beautiful elegance of the vintage.

WINEMAKER TASTING NOTES

3 vineyards, 100 years of life...1 wine. This is our 3rd interpretation of the fruit from these spectacular ungrafted old-vines and it's impossible to predict how unique each vintage will be. Right away, wafting out of this dark, brooding wine comes sweet earth and roasted oak. It's savory, like always, but this vintage is forcing imagery of holiday spices, cinnamon and oatmeal. On the palate there is sweet, dried tea leaves lifted with a brightness of ripe strawberry, candied raspberries and notes of herbs similar to rosemary and thyme. The own rooted vines bring an incredible energy to the wine, allowing for a unique rusticity combined with beautiful elegance. Cherry cordial and pretty fruit on entry, then quickly shifts into roasted nuts and strong savory attributes.

STATS

Farming: Bio-dynamic, Organic

Harvested: September 14-24, 2019

Harvest Brix: 21.2-22.4

Alcohol: 13%

TA: 5.1g/L

pH: 3.62

Fermentation: Native Yeast

Cooperage: 50% New French Oak

Date bottled: February 5, 2021

Cases made: 342

Winemakers:
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