

# NICOLAS JAY



## STATS

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

**Harvested:** September 14-26, 2019

**Harvest Brix:** 21-22.5

**Alcohol:** 13%

**TA:** 5.1g/L

**pH:** 3.61

**Fermentation:** Native Yeast

**Cooperage:** 20% New French Oak

**Date bottled:** February 5, 2021

**Cases made:** 495

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

## 2019 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.

### THE WINE

Fruit is sourced from almost every AVA in the Willamette Valley, ensuring optimal blending potential and representation of the diversity of pinot noir in the appellation. Unique sites include vineyards located in the high-elevation Eola-Amity Hills, the foothills of the cool coastal range in the McMinnville AVA, the warm red-soiled vineyards of the Dundee Hills and our expressive Bishop Creek Vineyard in the Yamhill-Carlton AVA. This wine is sourced exclusively from bio-dynamic, organic and LIVE certified vineyards.

### 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

A beautiful light garnet color is the first indication of an ideal harvest and gentle winemaking approach for this variety. This stunning, glowing color holds fresh red cherry, black tea, chocolate and subtle pops of toasted clove and spice on the nose. The fruit is crunchy and snappy at this early stage, but a core of Christmas spice and anise arrive to inter-mingle with these cold-pressed red fruit elements as the wine begins to unwind. Alert acidity on the front-end gives way to silky tannins and an expansion of a plump roundness that juggles red bush fruits, citrus and milk chocolate that is alluring and highly stimulating to the senses.

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