

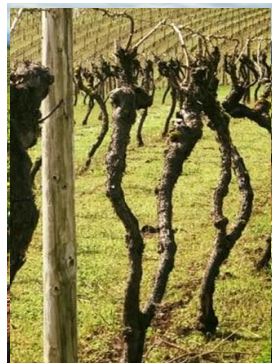
NICOLAS-JAY ESTATE 2015 PINOT NOIR, WILLAMETTE VALLEY 'LIBRARY RELEASE'

Harvest

Although it seemed impossible, all signs pointed to 2015 being earlier and warmer than 2014. Luckily, a low front moved through the Valley the last week of August and brought a breath of cool air, a touch of precipitation and a much-needed respite from the summer heat. For the vineyards, this meant a chance for the fruit to ripen without the threat of dehydration or excessive sugar accumulation, and allowed grapes to gain flavor without compromising quality. We chose to pick early, ensuring we would find balance in a warm vintage. Our first pick was in the Chehalem Mountains on September 3rd, followed by a block from Bishop Creek, our estate vineyard, and Nysa vineyard in the Dundee Hills. The resulting wines are low in alcohol, naturally balanced and show incredible purity of fruit. 2015 has proved a stunning vintage.

Current Winemaker Tasting Note

Immediate sweet leather, menthol, dried herbs and roses on the nose. There is a lovely cocoa nuance, hints of coffee bean and a sweet earth note all indicating a robust vintage aging superbly. It's wet upon entry but quickly builds momentum with sturdy tannins enveloped around black fruits and tanned leather. As the wine unwinds it suggests a bottling that has much more potential in the years to come.



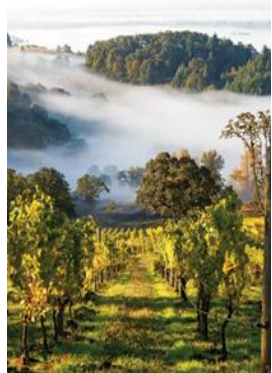
Hyland Vineyard



La Colina Vineyard



Nysa Vineyard



Montazi Vineyard



Bishop Creek Vineyard, Yamhill-Carlton

Sourcing

Vineyard	AVA	Contribution	% Share
Bishop Creek	Yamhill-Carlton	"Power, granite, blue fruits"	32%
La Colina	Dundee Hills	"Baking spice, juicy, red fruited"	10%
Deux Vert	Yamhill-Carlton	"Boysenberry, cola, flowers"	9%
Hyland	McMinnville	"Ethereal, floral, red fruits"	8%
Stoller	Dundee Hills	"Raspberry, bright acidity, linear"	8%
Cherry Grove	Yamhill-Carlton	"Fragrant, rose petal, cinnamon"	8%
Zenith	Eola-Amity	"White pepper, wet stone, herbs"	7%
Montazi	McMinnville	"Wild blackberry, sweet citrus"	6%
Nysa	Dundee Hills	"Elegance, red fruits, spice"	4%
La Cantera	Chehalem Mtn	"Cranberry, spice, sweet-earth"	4%
Huntington Hill	Van Duzer	"Boysenberry, baking spices"	4%

JAMES SUCKLING.COM

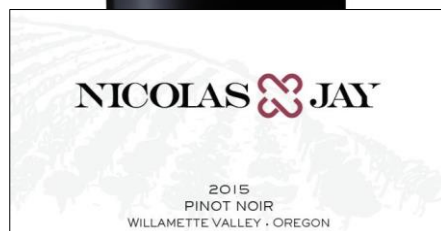
94 Points

"Fresh wild strawberries, cloves, nutmeg, and black cherry essence. The palate is dark-fruited with round tannins, fine acidity and a fruity finish. Layered and polished."

WINE ENTHUSIAST

93 Points

"sleek and detailed mix of fruit—strawberry, plum and cherry—married to just the right amount of new French oak (one third of the barrels). Editors' Choice."



Harvested: Sept 3-19
Harvest Brix: 22.6
Alcohol: 13.5%
TA: 5.6g/L, **pH:** 3.63
Winemaking: Native yeast, unfinned, unfiltered, vegan
Cooperage: 33% New French Oak, 13 months
Date Bottled: June 2017
Years in bottle: 5

