



Bishop Creek Vineyard

- 5 Barrels
- Yamhill-Carlton AVA
- Organic
- Planted 1988
- Wädenswil, Pommard clones
- 250'-750'
- Ancient Marine Sedimentary



Hyland Vineyard

- 5 Barrels
- McMinnville AVA
- Bio-dynamic
- Planted 1974
- Courly clone
- 600'-800'
- Jory (volcanic, basalt)



Nysa Vineyard

- 4 Barrels
- Dundee Hills AVA
- Organic
- Planted 1989
- Pommard clone
- 500'-1,000'
- Jory (volcanic, basalt)

## NICOLAS-JAY ESTATE 2019 'OWN-ROOTED' PINOT NOIR, WILLAMETTE VALLEY

### Harvest

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

### 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.

### 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.

### 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 wines.
- 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.
- 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 while not compromising natural pH levels as a result.

### 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.

### Sourcing

Vineyard	AVA	Vine Age	Contribution	Farming	Clone	% Share
Bishop Creek	Yamhill-Carlton	33 years	"Power, granite, blue fruits"	Organic	Wädenswil, Pommard	35%
Hyland	McMinnville	46 years	"Ethereal, floral, red fruits"	Bio-Dynamic	Courly	35%
Nysa	Dundee Hills	31 years	"Elegance, red fruits, spice"	Organic	Pommard	30%

## 96 Points

Dark berries and strawberries with some earth and tar. Medium to full body, round and juicy tannins and a flavorful finish. Lots going on here. Opens at the end. Unfined and unfiltered. Layered and citrus rind texture. Serious. Needs three or four years to open. Best after 2024.

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## 95 Points

The nose pops with aromas of wild macerated strawberry, and poultry herbs and reminds me of sitting in the middle of a pine tree forest after an autumn rain. Sweet red fruit, and Christmas spice cake take center stage...

WINE REPORT

## 95 Points

Lovely brightness to this wine, with good acidity, and fresh red cherry and redcurrant fruit. This has some structure, but it sits in nicely amid the focused bright fruit. There's a transparency to this wine, which is bright and purposeful. Very fine.

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**Harvested:** Sept 14-24 **Harvest Brix:** 21.2-22.4  
**Alcohol:** 13.5% **TA:** 5.1g/L, **pH:** 3.62  
**Winemaking:** Native yeast, unfined, unfiltered, vegan  
**Cooperage:** 50% New French Oak, 16 months  
**Date Bottled:** February 5, 2021  
**Production:** 14 barrels

NICOLAS JAY

WE OFFER THIS UNIQUE BLEND, MADE FROM OUR OLDEST VINEYARDS-HYLAND, NISYA AND OUR ESTATE BISHOP CREEK-IN HONOR OF THE HISTORY OF THE OWN-ROOTED SHARPE VINES IN OREGON. PLANTED IN THE 70s AND THE 80s ON THEIR ORIGINAL ROOTSTOCKS, BUCK, JORDAN AND BINES, CROWNED BY PHYLLOERA, IN THE SAME WAY VINES IN EUROPE WERE WIPE OUT AT THE END OF THE 19TH CENTURY, A TREATMENT TO THE GREAT VINES ON THEIR ORIGINAL ROOTSTOCK FASCINATE WINEMAKERS WITH THEIR DEPTH OF FLAVOR AND AUTHENTICITY OF TERROIR, CREATED AS WINE WITH INTENSITY AND URBANITY.

VIENS AVEC NOUS  
 JEAN-NICOLAS MEO JAY BOBERG

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 13.0% BY VOL