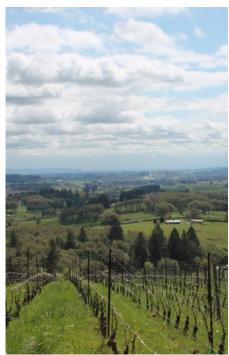
## NICOLAS-JAY ESTATE 2019 'BISHOP CREEK VINEYARD' PINOT NOIR, YAMHILL-CARLTON

### The Wine

Located in the Yamhill-Carlton AVA, the site features 13.5 planted acres, with 11 of those acres being four different clones of pinot noir. The majority of the pinot noir vines at Bishop Creek were planted in 1988 and 1990, and are own-rooted. Adding to the site's diversity, the elevations range from 270 to 600 feet, with predominantly North-South plantings. In keeping with their belief in stewardship and promoting a healthy vineyard environment, Bishop Creek has been farmed 100% organically since being acquired by Jean-Nicolas and Jay in 2014.



#### Harvest

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. 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.

#### Winemakers Tasting Notes

Now over 30 years old, this vineyard is just now reaching its stride in producing hauntingly unique wines that few vineyards can parallel. The 2019 Bishop Creek opens up with wet stone, crushed granite and generous brambly blackberry. Underlying the fruit and minerality are subtle roasted meat and game aroma, toasted nut and a general savory essence as the wine begins to crack open in the glass. There is an exotic middle eastern spice, a sweet bark and resin nuance with a byline of black cap blackberry that pulls the flavors upward with strong tannins and a long, dramatic, tight-knit finish that carries for several minutes. This wine will age for years to come as the tannins integrate and the fruit fleshes out in the bottle.



NICOLAS & JAY

2019 PINOT NOIR

YAMHILL - CARLTON - OREGON

OP CREEK

Harvested: Sept 14 Harvest Brix: 21.4 Alcohol: 13 5% TA: 5.0g/L, pH: 3.65 Winemaking: Native yeast, unfined, unfiltered Cooperage: 50% new French Oak, 16 months Date Bottled: Feb 5, 2021 Production: 12 barrels





# 95 Points

Very fresh and fine with lovely redcurrant and cherry fruit, with nice intensity and structure. There's a distinctive woody spiciness hiding under the fresh fruit. Has a touch of gravel and spice with fresh red cherries on the finish. Lovely intensity here and potential for development.

Lots of minerals and crushed berries with cherries and stones. Flowers, too. Medium body with iodine and orange peel. Stony and tight.

## 94 Points

19/20

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matthew jukes

I am finishing with my favourite of the single-site wines, and this is certainly the most commanding and upright of the collection. Profound, complex and structured, this is a seriously impressive wine with a deep core of imposing black fruit and a more obviously firm and closed finish. There is so much to discover here, given time, and the class in this cuvée in 2019 is undisputed. 19+/20

# 93 Points

Wine Spectator

Unfined and unfiltered. This needs four or five years to soften. Try after 2024.

Handsomely structured, with detailed blueberry and raspberry flavors that bring in cardamom, clove and underbrush accents. Builds tension toward medium-grained tannins. Drink now through 2030