

NICOLAS-JAY ESTATE 2019 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

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.



La Colina Vineyard



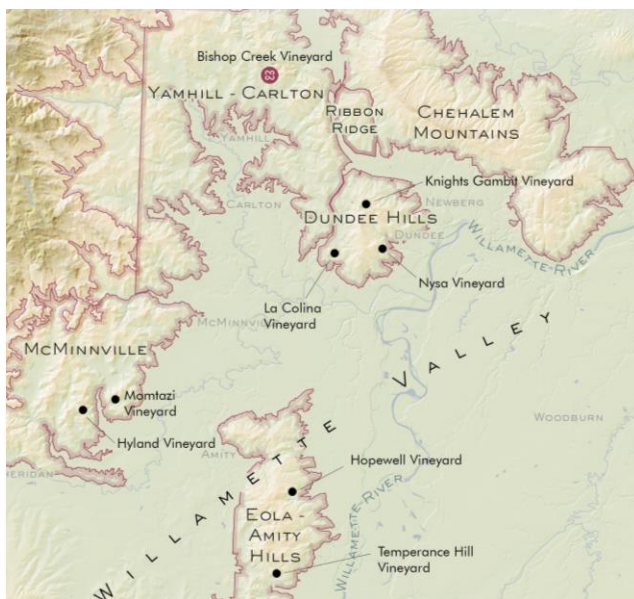
Momtazi Vineyard



Nysa Vineyard



Bishop Creek Vineyard



Harvested: Sept 14-26
Harvest Brix: 22, **Alcohol:** 13.5%
TA: 5.1g/L, **pH:** 3.61
Winemaking: Native yeast, unfinned, unfiltered, vegan
Cooperage: 20% New French Oak, 13 months
Date Bottled: February 5, 2021
Production: 22 barrels

Sourcing

Vineyard	AVA	Vine Age	Contribution	Farming	% Share
Bishop Creek	Yamhill-Carlton	33 years	"Power, granite, blue fruits"	Organic	30%
Nysa	Dundee Hills	31 years	"Elegance, red fruits, spice"	Organic	25%
Hopewell	Eola-Amity	15 years	"Blue fruit, floral, wet stone"	Organic	15%
La Colina	Dundee Hills	22 years	"Pomegranate, clove, black tea"	LIVE	15%
Knights Gambit	Dundee Hills	30 years	"Raspberry, bright acidity, linear"	Organic	10%
Momtazi	McMinnville	22 years	"Wild blackberry, sweet citrus"	Bio-Dynamic	5%

95 Points

precise with ripe strawberry, light spice and brightness. Sort of airy and ethereal on the nose. Full-bodied with tightness and focus, linearity and depth. Goes on for minutes. Unfinned and unfiltered.

95 Points

A lovely wine, supple and harmonious, with multilayered raspberry and cherry flavors that mix with brown baking spices and a hint of mineral as this builds richness and tension toward polished tannins. Drink now through 2030.

93 Points

Crunchy red fruit, spiced Christmas cake, blood orange zest, milk chocolate, and Earl Gray tea are all present with additional notes of toasted white peppercorn and dried thyme. 495 cases made.

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