



Cofounders Jay Boberg, Jean-Nicolas Méo

Origin: Willamette Valley, Oregon

Nicolas-Jay is the story of a three-decade friendship between famed Burgundian winemaker Jean-Nicolas Méo and visionary music entrepreneur Jay Boberg, and their shared appreciation for the remarkable quality and potential of Oregon Pinot Noir and Chardonnay.



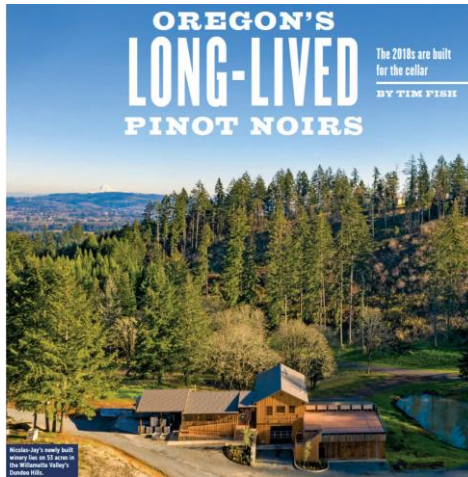
Farming & Winemaking

We approach our winemaking with a steadfast belief in true artisanship, a passion for discovery and a deep respect for the land. We bring Burgundian traditions to our winemaking while aiming to express the natural elegance of Oregon's Willamette Valley.

- 100% organic, Bio-dynamic and/or LIVE certified vineyards
- Sustainably dry-farmed
- Hand-harvested in 1/8-ton cherry bins to eliminate crushed berries
- Native yeast fermentation, unfinned, unfiltered, vegan
- 100% destemmed, slow pressed, extended cold maceration
- High temperature fermentations, gentle aeration

While Nicolas-Jay is not trying to replicate Burgundy, Jean-Nicolas his viticultural and winemaking experience gained from working with Burgundy's great grand crus. Making exciting, elegant and balanced wines that authentically show the terroir of the Willamette Valley, and its finest vineyards, is our goal.

"We make the kind of wines we love to drink," says Jay. "Elegant wines, with beautiful, complex aromatics and pure, lovely fruit—wines that evolve in the glass, and in the cellar. To achieve this, we start with the best vineyards, practice respectful farming, and strive to make our wines with sincerity. This means having good intentions as winemakers and respecting the character of the wine."



The Nicolas-Jay Estate, Dundee Hills (founded 2020)



Bishop Creek Vineyard (Estate):
 Region: Yamhill-Carlton
 Planted: 1988
 Farming: Organic
 Rootstock: Ungrafted
 Elevation: 200-700'
 Clones: Wädenswil , 777, Pommard, 667
 Soil: Ancient marine-sedimentary
 Aging: 50% New French 15 months



Nysa Vineyard:
 Region: Dundee Hills
 Planted: 1990
 Farming: Organic
 Rootstock: Ungrafted
 Elevation: 500-1,000'
 Clones: Wädenswil , 777, Pommard
 Soil: Jory (Volcanic, Basalt)
 Aging: 50% New French 15 months



Montazi Vineyard:
 Region: McMinnville
 Planted: 2001
 Farming: Bio-dynamic
 Rootstock: Grafted
 Elevation: 450-700'
 Clones: Pommard
 Soil: Volcanic, marine-sedimentary
 Aging: 50% New French 15 months



Hyland Vineyard:
 Region: McMinnville
 Planted: 1971
 Farming: Organic
 Rootstock: Ungrafted
 Elevation: 600-800'
 Clones: Wädenswil, Coury, Pommard
 Soil: Jory (Volcanic, Basalt)



Since releasing our first wine in 2014, we have learned considerably more about the vineyards we harvest year after year. As those sites have matured, we have also come to know them more intimately, gaining a greater understanding of their identity and characteristics. In the cellar, the exercise of tasting and blending these different wines, a process that is more art than science, has helped us identify the cuvées and barrels that truly stand out and have the greatest potential.

We decided to provide these wines a platform of their own. We are proud to present to you

L'Ensemble

Bishop Creek Vineyard Chardonnay, Yamhill-Carlton



The upper-bench of our Bishop Creek vineyard holds 2.5 acres of old-vine Chardonnay (1998) planted to three cool-climate clones perfectly suited for this steep, hillside plot. After small fermentations of past vintages to understand the right farming and fermentation approach, the team knew they were sitting on a collection of plants that could deliver stunning, provocative wines. Produced in extremely limited quantities, this wine is only produced in the most exceptional vintages.

Affinités Chardonnay, Willamette Valley

[uh-fin-i-tee] the relationship and connection between different elements. Showcasing the scale of affinity the vineyards in this blend (Bishop Creek, Von Oehsen, Spirit Hill, L'Angolo and Lone Star) have for one another. Rather than an individual expression of site, these vineyards blend together through a shared connection that reveals the delicate complexity and sheer beauty of Willamette Valley Chardonnay.





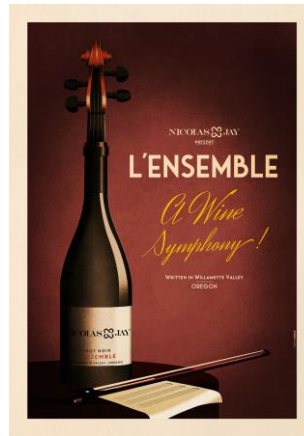
Living Wines



At Nicolas-Jay Estate we exclusively seek out growers who employ farming practices that protect and encourage a living ecosystem from harvest to harvest. Some are biodynamic certified, others organic certified, and many are farming well beyond the constraints of both programs. They are focused on soil health, regenerative agriculture and protecting the living ecosystem within the vineyard and property as a whole to ensure soil health and, ultimately, to grow grapes that are deeply representative of their terroir. To follow, precisely, the very approach taken to our estate vineyard, Bishop Creek, in the hills of Yamhill-Carlton. Our focus on this type of viticulture doesn't come from scientific journals and data driven results, it comes from seeing the difference these practices make to the land and, ultimately, to the wine created by the grapes grown on this land.

Deeply committed to allowing the terroir of our sites to show through in our wine means not making unnecessary additions to the wine, keeping the wine unfiltered and employing all native yeast spontaneous fermentation. Associate Winemaker Tracy Kendall states "essentially, we are basically getting out of the way and shepherding the wine through its natural process. These tenets of winemaking keep the wine alive. Much like pasteurization with milk, filtration removes many of the living cells of the wine and freezes the wine in time, stopping its natural biological processes." Tracy adds "by avoiding filtration, we're allowing the wine to live, to continue to evolve naturally through elevelage and then later, in the bottle, so that it continues to develop complexity and age gracefully for many years. This, of course, means keeping the good bacteria and yeast along with the bad, but much like raw milk, the microbiome of the wine keeps everything in balance, a sustainable ecosystem within the bottle preserving the wine and allowing for complex textural and organoleptic experiences when consumed."

To produce wines that are deeply natural begins with this commitment to protecting our ecosystems and environment, and our responsibility to capture the natural uniqueness of this place up to the moment we bottle each wine. Wines that offer textures that are alive and flavors that tell the story of what mother nature had in mind for that growing year, with the purity of vineyard aromatics accelerated and lifted by tempered barrel aging. These natural principles represent the foundation of what galvanized the vision for Jean-Nicolas Méo and Jay Boberg over a decade ago. But in its most simplest form was to inspire intrigue, and bring joy, to everyone who pulls the cork of a bottle of Nicolas-Jay wine.



Nicolas-Jay Estate Range:

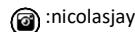
- Nicolas-Jay Estate Affinités Chardonnay Willamette Valley
- Nicolas-Jay Estate Pinot Noir Willamette Valley
- Nicolas-Jay Estate L'Ensemble Pinot Noir Willamette Valley
- Nicolas-Jay Estate Spirit Hill Vineyard Chardonnay Eola-Amity
- Nicolas-Jay Estate Bishop Creek Vineyard Chardonnay Yamhill-Carlton
- Nicolas-Jay Estate Own-Rooted Pinot Noir Willamette Valley
- Nicolas-Jay Estate Bishop Creek Vineyard Pinot Noir Yamhill-Carlton



Viens Avec Nous

(Come Wine Us)

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	Target Pricing		Production / Release		
	Retail	WL	Barrels	Release Timing	Allocated Item
Affinités Chardonnay	\$54.99	\$110.00	28	Spring	Yes
Willamette Valley Pinot Noir	\$54.99	\$110.00	25	Spring	Yes
L'Ensemble Pinot Noir	\$74.99	\$145.00	82	Fall	Yes
Spirit Hill Chardonnay	\$84.99	\$165.00	4	Fall	Yes
Bishop Creek Chardonnay	\$89.99	\$175.00	4	Fall	Yes
Own-Rooted Pinot Noir	\$94.99	\$185.00	14	Fall	Yes
Bishop Creek Pinot Noir	\$99.99	\$195.00	13	Fall	Yes



For Jean-Nicolas, the opportunity to take a lifetime of experience in Burgundy and apply it to a new region, a new climate, new soils and new vineyards is both exciting and inspiring. "I have great respect for what has already been achieved in Oregon. It is a remarkable place with a vibrant wine community that we are thrilled to be a part of" says Jean-Nicolas. In keeping with his belief in being hands-on, Jean-Nicolas spends nearly two months in Oregon each season, travelling regularly to the region throughout spring, summer and harvest to oversee the viticulture and winemaking alongside Tracy and Jay. "We see Nicolas-Jay as a collaboration," adds Jean-Nicolas



Bishop Creek Vineyard (planted 1988), Yamhill-Carlton

	Origin	Production	Release	Vineyard(s) detail	Winemaking	Press Highlights	Points of Difference
 Affinités Chardonnay	Willamette Valley	28 barrels	Spring	Bishop Creek (estate), Yamhill-Carlton Far NW corner of Yamhill-Carlton AVA Ancient marine sedimentary (Willakenzie) 750' elevation, planted 2004, 2006 Organically farmed, Clones 76, 95, 540 Select high-quality sites Eola-Amity, Dundee Hills	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, bâtonnage 20% new French oak, 10 months	Wine Spectator: 92 Points 20v IWR: 95 Points 20v Wine Enthusiast: 92 Points 20v W Anorak 94 Points 19v Suckling: 93 Points 19v	<ul style="list-style-type: none"> Top-vineyard sourcing, small production Organic, bio-dynamic, LIVE certified Spontaneous native yeast fermentation Affinités reflects the 'spirit' of the vintage Expressive, terroir-driven, bright minerality Tension, flint, stone fruit, flower blossom
 Bishop Creek Chardonnay	Yamhill-Carlton	4 barrels	Fall	750' elevation Planted 2004, 2006 Organically farmed Clones 76, 95, 540	Organic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, bâtonnage 50% new French oak, 10 months	Wine Spectator: 93 Points 18v IWR: 94 Points 19v, 95 Points 18v W Anorak 95 Points 19v, 94 Points 18v Suckling: 96 Points 19v, 93 Points 18v	<ul style="list-style-type: none"> Mountain-grown, high-elevation site South facing, organic Ancient marine sedimentary (Willakenzie) Spontaneous native yeast fermentation Minerality, high tension, citrus, precise
 Spirit Hill Chardonnay	Eola-Amity	4 barrels	Fall	700' elevation Jory (volcanic) soil Planted 1999 Organically farmed Clones 76, 95	Organic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, bâtonnage 50% new French oak, 10 months	<ul style="list-style-type: none"> High-elevation site Named after old pioneer cemetery on site Eola-Amity; A+ Chardonnay AVA NE facing, organic Jory (volcanic, basalt) Spontaneous native yeast fermentation Vertical, high tension, peach, jasmine 	
 L'Ensemble Pinot Noir	Willamette Valley	82 barrels	Fall	Bishop Creek (estate), Yamhill-Carlton Planted 1987, Ungrafted rootstock Select high-quality sites may also include: Nysa Vineyard, Dundee Hills Momtazi Vineyard, McMinnville Hyland Vineyard, McMinnville Temperance Hill, Eola-Amity	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 35% new French oak, 14 months	Wine Spectator: 94 Points 19v, 94 Points 18v, IWR: 93 Points 19v, 94 Points 18v W Anorak 96 Points 19v, 95 Points 18v Suckling: 93 Points 19v, 94 Points 18v Vinous 94 Points 18v Decanter 95 Points 18v Wine & Spirits 94 Points 18v Wwong 95 Points 19v	<ul style="list-style-type: none"> Top cuvee from the estate Top blocks of all the vineyards farmed Rigorous barrel selection, texturally superior Peak expression of vintage and terroir Extremely alive in the bottle, age-worthy Red/blue fruits, orange zest, powerful Broad, dense in character; tension-driven
 Willamette Valley Pinot Noir	Willamette Valley	25 barrels	Spring	Select high-quality sites may also include: Bishop Creek, Yamhill-Carlton Nysa Vineyard, Dundee Hills Momtazi Vineyard, McMinnville La Colina Vineyard, Dundee Hills Temperance Hill, Eola-Amity	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 20% new French oak, 14 months	Wine Spectator: 95 Points 19v, 94 Points 18v, 93 Points 17v, 94 Points 16v IWR: 93 Points 19v, 93 Points 18v Suckling: 95 Points 19v, 93 Points 18v Vinous 92 Points 18v Decanter 93 Points 17v Wine & Spirits 93 Points 19v	<ul style="list-style-type: none"> Declassified L'Ensemble Excellent entry into Nicolas-Jay style Elegant, graceful, medium-bodied style Red fruits, juicy, minerals, ethereal
 Own-Rooted Pinot Noir	Willamette Valley	14 barrels	Fall	Bishop Creek (estate), Yamhill-Carlton Planted 1987, Ungrafted rootstock Nysa, Dundee Hills Planted 1989, ungrafted rootstock Hyland, McMinnville Planted 1974, ungrafted rootstock	Organic, bio-dynamic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 50% new French oak, 16 months	Wine Spectator: 94 Points 19v, 93 Points 18v, 93 Points 17v IWR: 95 Points 19v, 97 Points 18v W Anorak 95 Points Suckling: 96 Points 19v, 94 Points 18v, 94 Points 17v Vinous 94 Points 18v, 94 Points 17v Decanter 96 Points 18v	<ul style="list-style-type: none"> 100% ungrafted rootstock blend <100 acres remain of ungrafted vines Old-vine, dry-farmed Profound expression of terroir Savory, red/blue fruits, minerals, black tea Dusky spice, wild strawberry, lavender
 Bishop Creek Pinot Noir	Willamette Valley	13 barrels	Fall	Bishop Creek (estate), Yamhill-Carlton Far NW corner of Yamhill-Carlton AVA SW facing Dry-farmed Ancient marine sedimentary (Willakenzie) Planted 1987, Ungrafted rootstock 250'-750' 667, 777, Pommard	Organic Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 50% new French oak, 16 months	Wine Spectator: 93 Points 19v, 93 Points 18v, 93 Points 18v, 93 Points 17v IWR: 93 Points 19v, 95 Points 18v, 96 Points 17v W Anorak 95 Points Suckling: 94 Points 19v, 94 Points 18v, 93 Points 17v Vinous 95 Points 18v, 95 Points 17v Decanter 94 Points 18v, 94 Points 16v	<ul style="list-style-type: none"> 100% ungrafted rootstock Deep roots (40') Mediterranean climate (high degree days) Less rain than rest of the valley to the south High pH, lower acid wines Black tea, anise, roasted, granite, blue fruits Expansive and powerful