

NICOLAS JAY

2015 Pinot Noir

Willamette Valley • Oregon



STATS

Harvested:
September 3 – 19, 2015

Harvest Brix: 22.6

Alcohol: 13%

TA: 5.6g/L
pH: 3.63

Cooperage:
33% new French oak
67% neutral oak

Date bottled: December 2016

Cases made: 2,400

Date released: April 2017

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

WINERY

Nicolas-Jay is a pinot noir venture located in the heart of Oregon's Willamette Valley. Celebrated Burgundian winemaker, Jean-Nicolas Méo of Domaine Méo-Camuzet, and renowned music and media entrepreneur, Jay Boberg, lend their individual talents and shared dedication to the winery, where traditional French winemaking meets quintessential Oregon terroir.

VINEYARDS

Fruit is sourced from almost every AVA in the Willamette Valley, ensuring optimal blending potential and representation of the diversity of pinot noir in the appellation. Unique sites include vineyards located in the high-elevation Eola-Amity Hills, the foothills of the cool coastal range in the McMinnville AVA, the warm red-soiled vineyards of the Dundee Hills and our expressive Bishop Creek Vineyard in the Yamhill-Carlton AVA. This wine is sourced almost exclusively from biodynamic, organic and LIVE certified vineyards.

VINTAGE

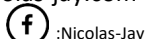
Although it seemed impossible, all signs pointed to 2015 being earlier and warmer than 2014. Luckily, a low front moved through the Valley the last week of August and brought a breath of cool air, a touch of precipitation and a much-needed respite from the summer heat. For the vineyards, this meant a 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, with impressive aging potential.

WINEMAKER TASTING NOTES

The 2015 Willamette Valley is a rich, tight and expansive red with remarkable balance. It starts on the nose, with black cherry fruit aromas underscored by hints of smoke, fresh loamy soil, violet and cassis. On the palate, bright, almost juicy fruit is supported by intense minerality and phenomenal length. It is structural and fine, with resolved tannins and subdued density resulting in a great complexity. If consumed in the next few years, the wine will benefit from a gentle decanting one or two hours before serving. This wine will also age beautifully for 15-20 years in bottle.

1002-A North Springbrook Road, Suite 115, Newberg, OR 97132 • info@nicolas-jay.com

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