

2021 Harvest: WILLAMETTE VALLEY, OREGON



The beautiful 2021 vintage began with a warm dry winter followed by a wet and cool late Spring. Despite rain during bloom, yields were high and the vines soaked up the nourishing moisture early in the season. June also brought a heat dome with temperatures breaking 115 degrees in the Willamette Valley. Luckily this unprecedented heat came at a time before the grapes were susceptible to damage and the growing season continued warm but without issue. A cooler August was a



sigh of relief as we neared harvest. Grape ripening slowed down and the very healthy and abundant fruit began showing signs of ripeness in early September.



We began picking on September 4th with 2 separate chardonnay vineyards and finished on September 27th with our latest and highest elevation chardonnay site – Spirit Hill. Our latest Pinot Noir site, Temperance Hill came off the vine on September 26th. Harvest was beautiful and dry with only one small rain event toward the end, ideal for a successful vintage. The fruit was pristine and yields were abundant, leading to moderate alcohol levels and bright acidity. 2021 certainly felt like a gift after the devastation of the wildfires in 2020. The wines are showing purity of fruit, beautiful texture and tension and are sure to continue to evolve for years in bottle.

Our first complete vintage produced and bottled at the Nicolas-Jay Estate.



Winemaking Philosophy

“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.” says Associate Winemaker Tracy Kendall. “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.”



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