

NICOLAS JAY



2021 L'Ensemble Pinot Noir

Willamette Valley - Oregon

WINERY

Nicolas-Jay Estate is a Pinot Noir and Chardonnay venture located in the Dundee Hills region 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

After years of working with 8 of the top vineyard sites in the Dundee Hills, Eola-Amity, McMinnville and Yamhill-Carlton AVA's we could not resist creating a SUPER BLEND to show our BEST OF THE BEST. L'Ensemble is truly a cuvée comprised of the most expressive barrels from each vineyard. Blended for extraordinary depth, complexity, ageability, and finesse. Harvested in small cherry bins, native yeast fermentation and bottled unfined and unfiltered. This wine receives an additional 6 months in barrel to escalate structure and lengthen its aging potential. This blend is comprised of either Bio-dynamic, organic or LIVE certified vineyards only.

VINTAGE

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. 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 comfortable, leading to moderate alcohol levels and bright acidity. Our first vintage made entirely here at the Nicolas-Jay estate, the wines are showing purity of fruit, beautiful texture and tension and are sure to continue to evolve for years in bottle.

WINEMAKER TASTING NOTES

A bright, magenta color with pinkish red edges shows intensity, youthfulness and concentration. Aroma sequences immediately leap from the glass with freshness and vigor. There are red berries, freshly cut straw, rhubarb and elegantly perfumed red flowers. A blood orange zest intermixes with Herbes de Provence, cranberries and tight-grained French barrique. The structure of the wine is medium + at first, but as the wine unfolds in the mid-palate it begins to tighten and constrict. Acid levels are earnest in this wine, but there is a broad density that seems to take a combative stance to its brightness as the finish expands into chalky minerality, tangerine spice and an underlayment of crushed river rock. It's silky, pretty and elegant, but with a grit and willpower that suggests an exquisite vintage made by an experience and sensitive winemaking approach. An argument can be made that this is the most impressive bottling the estate has achieved yet.

STATS

Farming: Organic, Bio-dynamic, LIVE

Harvested: September 8-26

Harvest Brix: 22.5

Alcohol: 13.0%

TA: 5.5g/L

pH: 3.59

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 35% new French oak

Date bottled: April 27, 2023

Cases made: 1,800

Winemakers:
Jean-Nicolas Méo
Tracy Kendall

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