

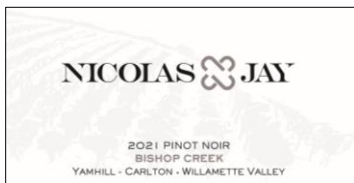
FALL 2023 RELEASE ANNOUNCEMENT

2021 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. 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. Our first real vintage made 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.

- Please discuss with your Nicolas-Jay Estate Representative about product availability and pricing
- Availability subject to change
- Some allocations may not be available in all states

Bishop Creek Vineyard Pinot Noir, Yamhill-Carlton

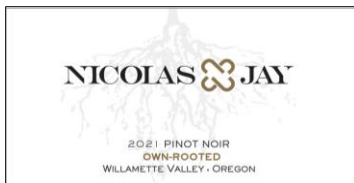


13 barrels produced ~ MSRP \$110

- Yamhill-Carlton AVA
- Ancient marine sedimentary
- Mediterranean climate
- 250'-850'
- Original plantings in 1988
- Organic
- Ungrafted rootstock
- Spontaneous native yeast
- Unfined / Unfiltered
- 16 months, 50% new French oak



Own-Rooted Pinot Noir, Willamette Valley



14 barrels produced ~ MSRP \$90

- Bishop Creek Vineyard [1988]
- Nysa Vineyard [1990]
- Hyland Vineyard [1974]
- 100% ungrafted rootstock
- Organic / Bio-dynamic
- Spontaneous native yeast
- Unfined / Unfiltered
- 16 months, 50% new French oak

The Nicolas-Jay Estate Own-Rooted is a 3-vineyard blend exclusive to old-vine, ungrafted sites in the Willamette Valley. Each site is at least 33 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard (1988), the Hyland vineyard in McMinnville (1974) and the high-elevation Nysa Vineyard (1989) all combine to transmit a level of persistence and terroir unlike most grafted plants. There is an energy around this wine that, during final blending trials, can just take your breath away.

L'Ensemble Pinot Noir, Willamette Valley

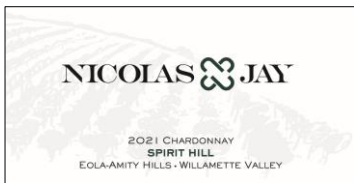


82 barrels produced ~ MSRP \$75

- Yamhill-Carlton [45%]
- Dundee Hills [25%]
- Eola-Amity [15%]
- McMinnville [10%]
- Tualatin Hills [5%]
- Organic / Bio-dynamic / LIVE
- Spontaneous native yeast
- Unfined / Unfiltered
- Top barrels of the vintage
- 16 months, 35% new French oak

The Nicolas-Jay Estate L'Ensemble is a carefully crafted assemblage of individually fermented blocks from some of the finest vineyards in the Willamette Valley. Production levels are subject to vintage quality, where only the most texturally rich barrels are elevated into this sensational blend. It took multiple years of vineyard and winery trials to identify and isolate the subtle variations of each site we farm. Then we adjust our farming approach each vintage to liberate a boldness and individualized charisma from the plants that may have otherwise been absent. Shepherding of the wines through a natural process in the winery escalates a heightened level of 'aliveness' out of the wines, and therefore a display of terroir purity and vibrant expression.

Spirit Hill Vineyard Chardonnay, Eola-Amity



4 barrels produced ~ MSRP \$85

- 700' elevation
- Jory (deep, free-draining volcanic basalts)
- Clones 76, 95
- Maritime climate
- Original plantings in 1999
- Spontaneous native yeast
- 14 months, 40% new French oak

The Nicolas-Jay Estate Spirit Hill Vineyard, in the Eola-Amity Hills, is greatly influenced by its position due east of the Van Duzer Corridor, which provides a break in the Coast Range that allows cool Pacific Ocean air to flow through. This decreases temperatures in the region dramatically, especially during late summer afternoons, helping grapes retain acidity as they ripen. Spirit Hill vineyard, literally, sits on top of these spacious hills with aspects in every direction by virtue of its amphitheater shape. Tucked away in the trees is an old pioneer cemetery, which has inspired the vineyard's ghostly name.

