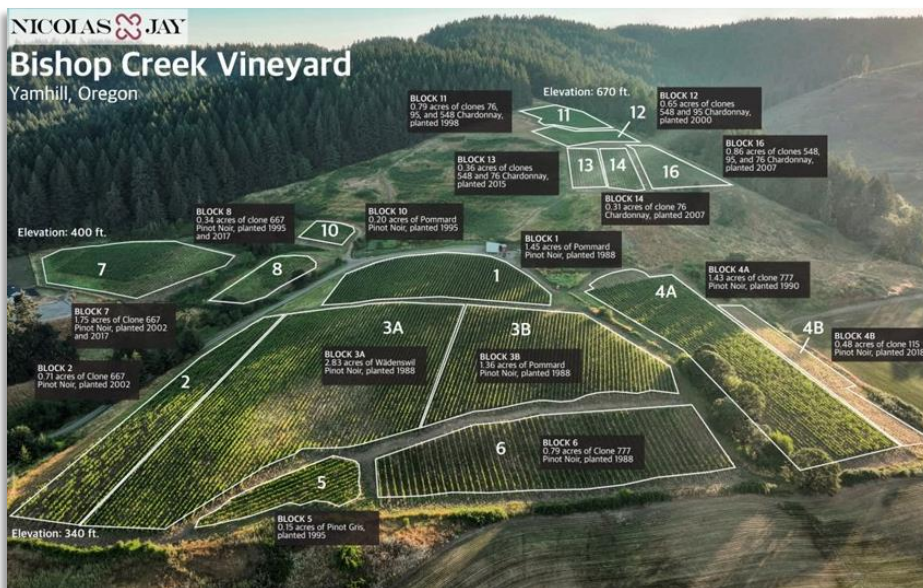


NICOLAS-JAY ESTATE 2021 BISHOP CREEK VINEYARD PINOT NOIR, WILLAMETTE VALLEY

The Wine

This vineyard was first planted to ungrafted rootstock in 1988 on tight 5x5 rows of three Pinot Noir clones (Pommard, Wädenswil, 777) in north-south facings blocks. This iconic site in the northern reaches of Yamhill-Carlton also features high-elevation Chardonnay clones (76, 95, 548) on the upper-bench of the property on rootstock dating back to the late 1990's. Dramatic elevation changes, rugged growing conditions and an extremely low water table has pushed root systems deep (30-40') into the porous and nutritionally deficient marine sedimentary soils of the Eocene Era and alluvial sands of the Missoula floods. These unusually challenging conditions, a Mediterranean climate, broad diurnal temperature changes and high degree days (2,400) generates 1-2 tons per acre of small, thick-skinned berries that feature profound texture and immense structure. The Bishop Creek Vineyard makes up a large portion of all fruit crushed each vintage at the estate, while also representing a sizeable portion of Oregon's remaining ungrafted rootstock planted in the last century.



Winemaker Tasting Notes

Just a spectacular vintage from this unparalleled, ungrafted old-vine site in the NW corner of the Yamhill-Carlton district. It opens with anise, pencil lead and a gamey quality as the dark-colored wine moves slowly around the glass. After further aeration there's a roasted plum and cassis aroma, then a forest floor freshness emerges with a candied fennel and balsamic element. It's quite spectacular, there's a lingering earth quality but as the wine warms there's the classic Bishop Creek crushed granite and blackberry crumble nuances interwoven with new French oak and dusty river stones. Its distinctive, a wine of nobility with a long finish comprised of minerals and delicious black fruits interlaced a medium-weight, dusty tannin structure.

94 Points

A floral-driven aromatic leaps forward from these 30-year-old, own-rooted vines in the Yamhill-Carlton AVA. Notes of violets and savoury garrigue give way to red berries and earth. The palate is mouth-watering, with lush fruit and fresh acidity coming together in juicy berry flavours and ample structure that hint at this wine just getting warmed up.

Decanter

Farming: Organic
Harvested: Sept 26
Harvest Brix: 22.4
Alcohol: 13.0%
TA: 5.4g/L, pH: 3.51
Winemaking: Spontaneous native yeast
Fining / Filtration: None
Cooperage: 50% new French oak, 16 mo.
Date Bottled: April 27, 2023
Production: 325 cases