

NICOLAS-JAY ESTATE 2021 OWN-ROOTED PINOT NOIR, WILLAMETTE VALLEY

The Wine

Our 'Own-Rooted' Pinot Noir showcases several old-vine sites in the Willamette Valley, each at least 30 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard supplies a portion of the blend, showing off its characteristic black fruit and granite tannin structure. Hyland Vineyard, the oldest in the McMinnville AVA, sits atop a hillside looking over the Van Duzer Corridor, and its 46-year-old vines supply earth-driven tension in this wine. 1989-planted Pommard clones from the Nysa Vineyard completes this wine, supplying ethereal elements, red fruits and dusty spice.



Harvest

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.

Winemaker Tasting Notes

A medium-dark brooding wine quickly reveals dark forest floor aromas, Brooks plums and an outstanding candied orange zest. There's a high level of spice on the nose that alternates between dusty cinnamon, juniper and a sweet holiday Christmas spice. It's exotic aromatically, and seems to unfold differently with each pass. A high-profiled wine texturally, with forest floor elements intertwined with blackberry compote and delicate pine resin. The tannin structure begins to take hold with dusty cocoa powder, black current and sweet purple flower. It has a generosity in the mid-palate, but finishes with impressive length and tension. Just a spectacular vintage of this 100% ungrafted, old-vine, limited production bottling.

Vineyard	AVA	Vine Age	Contribution	Farming
Bishop Creek	Yamhill-Carlton	35 years	"Power, granite, blue fruits"	Organic
Nysa	Dundee Hills	31 years	"Elegance, red fruits, spice"	Organic
Hyland	McMinnville	46 years	"Ethereal, floral, red fruits"	Bio-dynamic

96 Points

The medium ruby 2021 Own-Rooted is gorgeous, with a floral, expressive perfume of herbes de Provence, cardamon, wild raspberry, and mossy earth. Medium-bodied, with fine, graceful tannins, its floral perfume floats across the palate with a highly refined feel and a mouthwatering mineral accent on the finish. It is hard to resist now but certainly has the structure to gain intensity over the coming 10-15 years.

94 Points

A blend from three different vineyards planted on their own rootstocks, Hyland in McMinnville, the estate Bishop Creek site in the Yamhill Carlton and Nysa Vineyard in the Dundee Hills. This concentrated effort shows sweet blue and black fruit aromatics with ample floral notes. The palate shows lush elegance, with fruit and florals dominating the show. Crushed black and red berries mingle with notes of pine tar and finish with a lightness.



Farming: Organic, Bio-dynamic
Harvested: Sept 8-26
Harvest Brix: 22.5
Alcohol: 13.0%
TA: 5.3g/L, **pH:** 3.54
Winemaking: Spontaneous native yeast
Fining / Filtration: None
Cooperage: 50% new French oak, 16 mo.
Date Bottled: April 27, 2023
Production: 305 cases

JEB DUNNUCK

Decanter