

ORIGIN: WILLAMETTE VALLEY, OREGON

Nicolas-Jay is the story of a three-decade friendship between famed Burgundian winemaker Jean-Nicolas Méo and visionary music entrepreneur Jay Boberg, and their shared appreciation for the remarkable quality and potential of Oregon Pinot Noir and Chardonnay. We approach our winemaking with a steadfast belief in true artisanship, a passion for discovery and a deep respect for the land. We bring Burgundian traditions to our winemaking while aiming to express the natural elegance of Oregon’s Willamette Valley.



Cofounders Jay Boberg, Jean-Nicolas Méo



Jean-Nicolas, Noah, Lily, Jay

Living Wines

At Nicolas-Jay Estate we exclusively seek out growers who employ farming practices that protect and encourage a living ecosystem from harvest to harvest. Some are biodynamic certified, others organic certified, and many are farming well beyond the constraints of both programs. They are focused on soil health, regenerative agriculture and protecting the living ecosystem within the vineyard and property as a whole to ensure soil health and, ultimately, to grow grapes that are deeply representative of their terroir. To follow, precisely, the very approach taken to our estate vineyard, Bishop Creek, in the hills of Yamhill-Carlton. Our focus on this type of viticulture doesn't come from scientific journals and data driven results, it comes from seeing the difference these practices make to the land and, ultimately, to the wine created by the grapes grown on this land.

Deeply committed to allowing the terroir of our sites to show through in our wine means not making unnecessary additions to the wine, keeping the wine unfiltered and employing all native yeast spontaneous fermentation. Associate Winemaker Tracy Kendall states “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.” Tracy adds “by avoiding filtration, we’re allowing the wine to live, to continue to evolve naturally through élevage 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.”

To produce wines that are deeply natural begins with this commitment to protecting our ecosystems and environment, and our responsibility to capture the natural uniqueness of this place up to the moment we bottle each wine. Wines that offer textures that are alive and flavors that tell the story of what mother nature had in mind for that growing year, with the purity of vineyard aromatics accelerated and lifted by tempered barrel aging. These natural principles represent the foundation of what galvanized the vision for Jean-Nicolas Méo and Jay Boberg over a decade ago. But in its most simplest form was to inspire intrigue, and bring joy, to everyone who pulls the cork of a bottle of Nicolas-Jay wine.



L'Ensemble
Nicolas-Jay Estates' most celebrated wine each vintage



Affinités
The essence of Chardonnay in the Willamette Valley

Farming & Winemaking

- 100% organic, Bio-dynamic and/or LIVE certified vineyards
- Sustainably dry-farmed
- Hand-harvested in 1/8-ton cherry bins to eliminate crushed berries
- Native yeast fermentation, unfinned, unfiltered, vegan
- 100% destemmed, slow pressed, extended cold maceration
- High temperature fermentations, gentle aeration

	Target Pricing		Production / Release		
	Retail	WL	Barrels	Release Timing	Allocation (Y/N)
Affinités Chardonnay	\$54.99	\$110.00	22	Spring	Yes
Willamette Valley Pinot Noir	\$54.99	\$110.00	22	Spring	Yes
L'Ensemble Pinot Noir	\$74.99	\$145.00	82	Fall	Yes
Spirit Hill Chardonnay	\$84.99	\$165.00	4	Fall	Yes
Bishop Creek Chardonnay	\$99.99	\$175.00	4	Fall	Yes
Own-Rooted Pinot Noir	\$94.99	\$185.00	14	Fall	Yes
Bishop Creek Pinot Noir	\$99.99	\$195.00	13	Fall	Yes

THE NICOLAS-JAY ESTATE, DUNDEE HILLS

This stunning, amphitheater-shaped site on the north face of the Dundee Hills features dramatic elevation gains and a diverse set of micro-climates ideal for high-quality Pinot Noir and Chardonnay plantings. A cooler site than the south-side of the mountain, the Nicolas-Jay Estate was previously a long-horn cattle ranch and Christmas tree farm dating back to the 1940's. The property features an old cattle barn that has been renovated into a charming tasting room, multiple barrel cellars and a sustainable gravity-fed winery. The 2021 vintage marks the first complete harvest crushed, fermented and bottled at the estate.



Vineyard Spotlight NICOLAS-JAY ESTATE

- Dundee Hills AVA
- 400'-1,000' elevation
- 52 total acres, 25 acres plantible
- Chardonnay clones 95, 76, 540
- Pinot Noir clones Pommard, 667, 777
- Jory (deep, free-draining volcanic basalts)
- A portion of the rootstock material planted on this estate will come directly from Domaine Méo-Camuzet's estate holdings



BISHOP CREEK VINEYARD PINOT NOIR, YAMHILL-CARLTON

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 facing 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 to produce wines of profound texture and immense structure.



Technical Information

Farming: Organic
Harvested: September 26
Fermentation: Spontaneous native yeast
Aging: 15 mo. 50% new French
Filtration/Fining: None
Production: 13 barrels

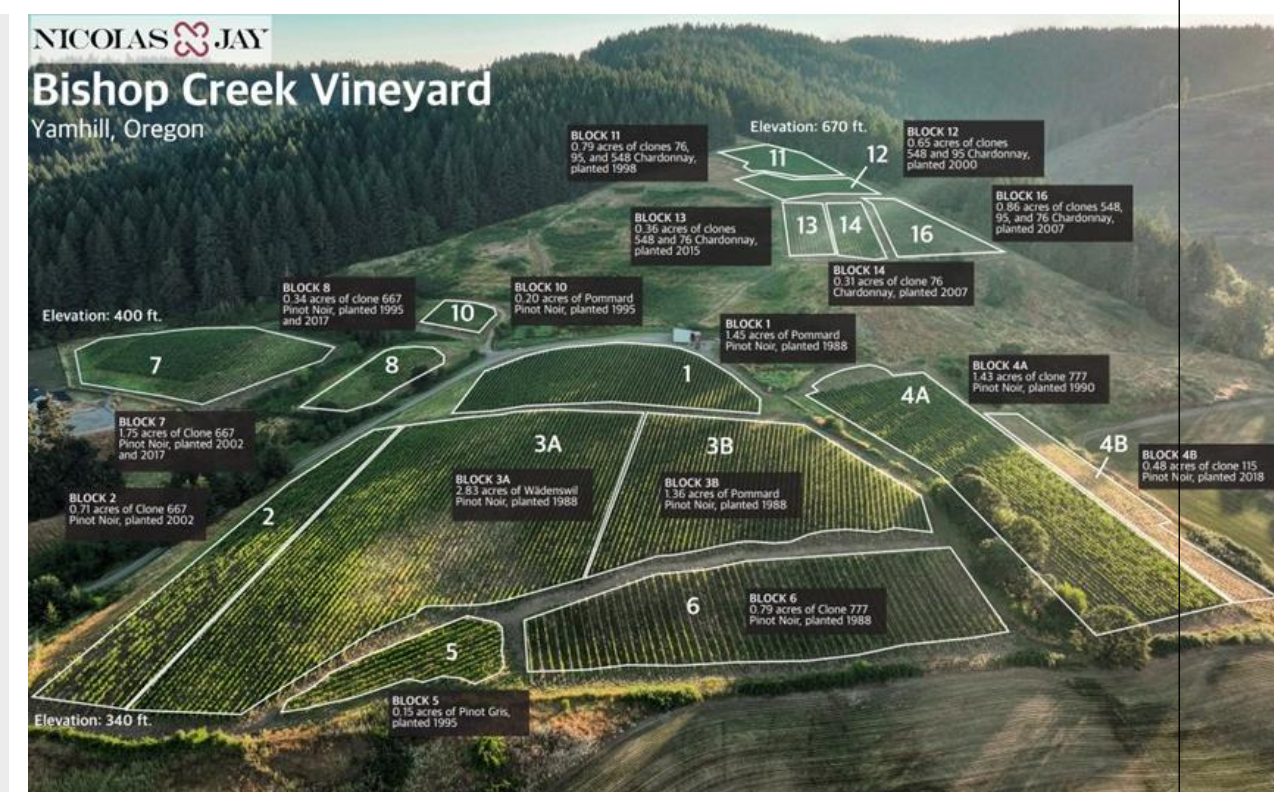


Wine Writer DECANTER

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. **94 Points**

Vineyard Spotlight BISHOP CREEK

- Yamhill-Carlton AVA
- Ancient marine sedimentary
- Ungrafted rootstock
- Mediterranean climate
- Original plantings in 1988
- Characteristics: *Wet stone, crushed granite and generous brambly blackberry showcase this site. A savory essence with roasted meats and an exotic middle eastern spice with a by-line of black cap blackberry. Strong, muscular tannins with a tight-knit structure allows an extremely long cellar performance.*



OWN-ROOTED PINOT NOIR, WILLAMETTE VALLEY

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.



Technical Information

Farming: Organic, Bio-dynamic
Harvested: September 8-26
Fermentation: Spontaneous native yeast
Aging: 15 mo. 50% new French
Filtration/Fining: None
Production: 14 barrels



Vineyard Spotlight NYSA

- Dundee Hills AVA
- 1,000' feet elevation
- Jory (deep, free-draining volcanic basalts)
- Ungrafted rootstock
- Clone Pommard
- Original plantings in 1989
- Characteristics: *High-toned and extremely fresh with a unique wetness to the aromas and textures. Fresh cranberry and pomegranate perfume, black cherry and English tea flavors with beautiful precision, persistence and tension.*

Vineyard Sourcing & Characteristics

Bishop Creek Vineyard – 35 years old
Yamhill-Carlton

"Power, granite, blue fruits"
Organic

Nysa Vineyard – 33 years old
Dundee Hills

"Elegance, red fruits, spice"
Organic

Hyland Vineyard – 46 years old
McMinnville

"Ethereal, floral, red fruits"
Bio-dynamic

Winemaker JEAN-NICOLAS MÉO

Own-Rooted Pinot Noir 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.



PINOT NOIR, WILLAMETTE VALLEY

Nicolas-Jay bottled its first vintage of the Willamette Valley cuvee in the 2014 vintage, and we haven't looked back since then. The vineyard sourcing has changed since that first vintage, but the essence has always remained the same; Locate the most expressive vineyards in the valley, farm them gently and sustainably and produce a Pinot Noir that is pure, fresh and symbolic of this place. The decades of experience Jean-Nicolas Méo has in farming many of the world's most sought-after wines has allowed him to understand how texture, aromatics, persistence and power can be bound together into one wine experience. The Willamette Valley Pinot Noir represents this aptitude.



Technical Information

Farming: Organic, Bio-dynamic, LIVE
Harvested: September 8-26
Fermentation: Spontaneous native yeast
Aging: 14 mo. 20% new French
Filtration/Fining: None
Production: 22 barrels



Winemaker NOAH ROBERTS

Willamette Valley Pinot Noir is the original, and first, wine made by Nicolas-Jay. It was the wine that we chose as a vehicle to learn and understand what this world-class appellation could achieve, and as a result, this bottling has a very special place in our heart. It receives no less attention than any other bottlings at the estate and is built to express the freshness and purity the Willamette Valley can achieve each vintage.

Vineyard Spotlight LA COLINA

- Dundee Hills AVA
- 600' feet elevation
- Jory (deep, free-draining volcanic basalts)
- Clones Pommard, Wädensvil, 114, 115, 777
- LIVE certified
- Original planting 1999
- Characteristics: Cherry potpourri, mandarin oranges, maple essence, hints of black fruits, fresh anise and hints of graphite. Extremely energetic, high-toned and fresh.



L'ENSEMBLE PINOT NOIR, WILLAMETTE VALLEY

Since our first vintage, we have learned considerably more about the vineyards we harvest year after year. As those sites have matured, we have also come to know them more intimately, gaining a greater understanding of their identity and characteristics from vineyard, to block and down to the row. L'Ensemble encapsulates a strict temperament in channeling the raw beauty, tension and persistence from these top vineyard blocks and our most expressive barrels with vintage quality acting as our guide to levels of production. Jean-Nicolas Méo is a winemaker on a path of constant reflection, a devotion to learn and always at battle to improve with every vintage.



Technical Information

Farming: Organic, Bio-dynamic, LIVE
Harvested: September 8-26
Fermentation: Spontaneous native yeast
Aging: 15 mo. 35% new French
Filtration/ Fining: None
Production: 82 barrels

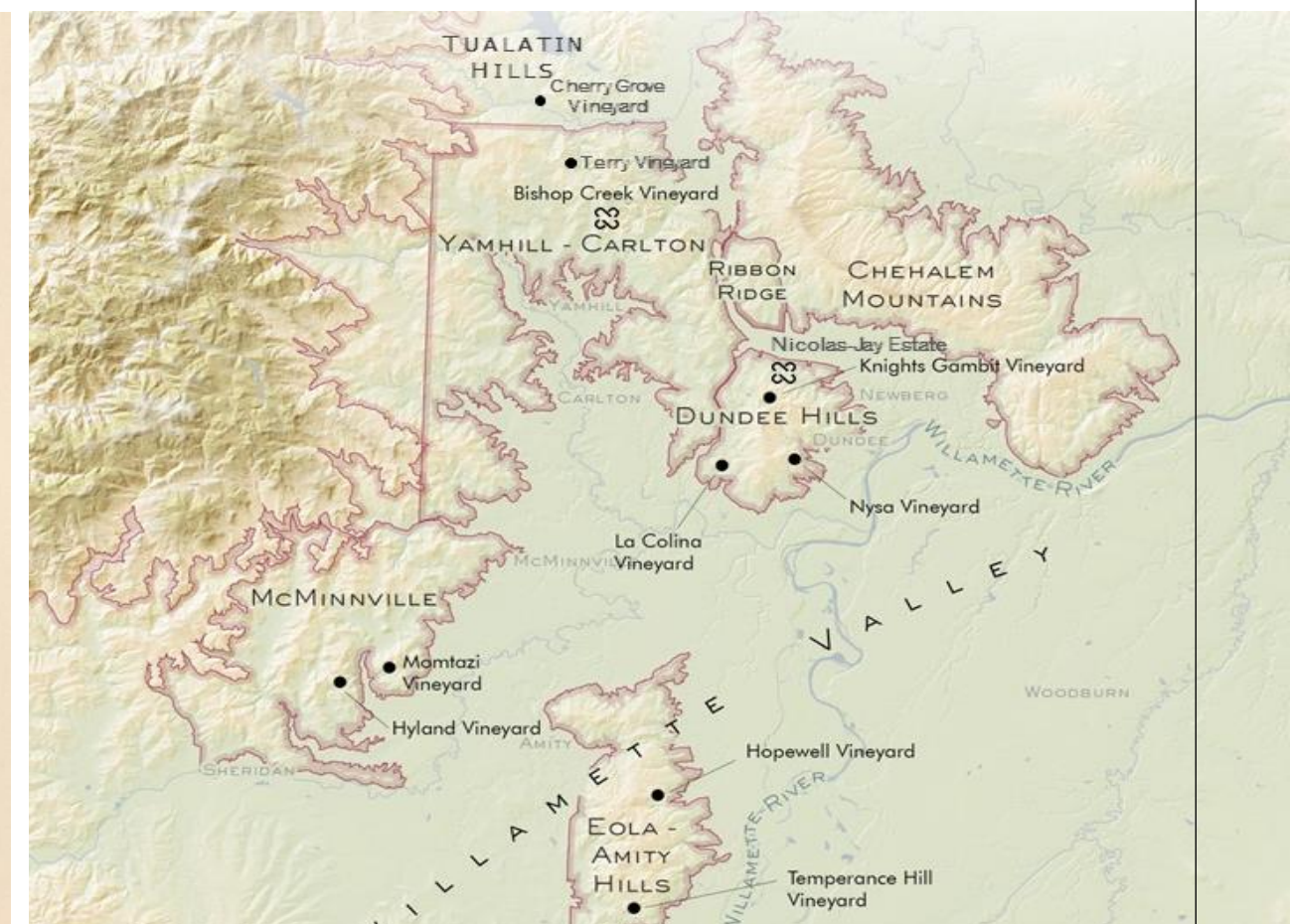
Vineyard Sourcing & Characteristics

- Bishop Creek Vineyard – 33 years old
Yamhill-Carlton
“Power, granite, blue fruits”
Organic
- Nysa Vineyard – 31 years old
Dundee Hills
“Elegance, red fruits, spice”
Organic
- Knights Gambit Vineyard – 30 years old
Dundee Hills
“Raspberry, bright acidity, linear”
LIVE
- Momtazi vineyard – 22 years old
McMinnville
“Wild blackberry, sweet citrus”
Bio-dynamic
- La Colina Vineyard – 22 years old
Dundee Hills
“Pomegranate, clove, black tea”
LIVE
- Terry Vineyard – 17 years old
Yamhill-Carlton
“Black cap blackberry, minerality”
Organic
- Hopewell Vineyard – 15 years old
Eola-Amity
“Blue fruits, floral, wet stone”
Organic
- Cherry Grove Vineyard – 22 years old
Tualatin Hills
“Lavender, citrus, rose petal”
LIVE
- Temperance Hill Vineyard – 40 years old
Eola-Amity
“White pepper, stone, hibiscus”
Organic
- Hyland vineyard – 46 years old
McMinnville
“Ethereal, floral, red fruits”
Bio-dynamic



Winemaker JEAN-NICOLAS MÉO

L'Ensemble Pinot Noir 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.



AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

[uh-fin-i-tee] The relationship and connection between different elements. Each vintage our Affinités Chardonnay showcases the brilliance individual sites can produce when masterfully tempered and blended, with the ultimate objective of encapsulating the true spirit of the vintage. Not an individual expression of one site, but rather a composition of shared connections from a special place captured in a moment in time. The chosen vineyards (Bishop Creek, Von Oehsen, Spirit Hill, L'Angolo and Lone Star) are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.



Technical Information

Farming: Organic, Bio-dynamic, LIVE
Harvested: September 4-27
Fermentation: Spontaneous native yeast
Aging: 15 mo. 25% new French
Filtration/ Fining: Light fining
Production: 22 barrels



Vineyard Spotlight BISHOP CREEK

- Yamhill-Carlton AVA
- 700' feet elevation
- Ancient marine Sedimentary
- Clones 76, 548, 95
- Original plantings in 1998, 2004, 2018
- Characteristics: *High tension and drive with apple blossoms, sugar lemon, sweet herbaceous notes and Kaffir lime leaves. Enmeshed around a crushed granite and limestone core. Chalky river rock minerality and a bright orange zest component.*

Vineyard Sourcing & Characteristics

Bishop Creek Vineyard – 25 years old
 Yamhill-Carlton
"Tension, minerality, lemon verbena"
 Organic
Spirit Hill Vineyard – 24 years old
 Eola-Amity
"Tangerine, pineapple, length"
 Organic
Von Oehsen – 20 years old
 Eola-Amity
"Preciseness, apricot, crisp apple"
 LIVE
L'Angolo – 17 years old
 Dundee Hills
"Elegance, persistence, quince"
 Bio-dynamic
Lone Star – 23 years old
 Eola-Amity
"Chamomile, mango / papaya, drive"
 LIVE

Co-Founder JAY BOBERG

Affinités Chardonnay is a wine that captures the spirit of the vintage, the subtleties of the personality of the acids, or the density of Chardonnay fruit that year. The quality of Oregon Chardonnay is truly phenomenal and yet there still exists an enormous amount of potential. Affinités embodies this region, from vintage to vintage, at an extremely high level of quality.



SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

The climate 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.



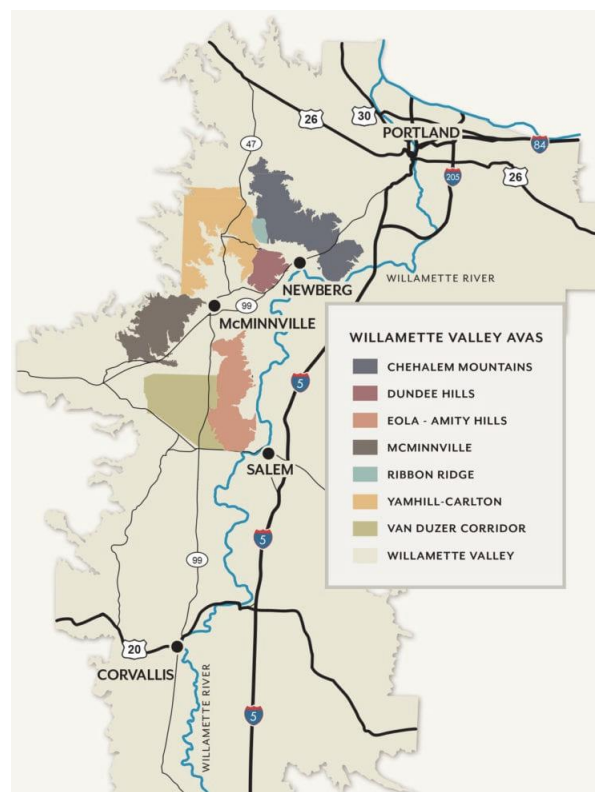
Technical Information

Farming: Organic
Harvested: September 28
Fermentation: Spontaneous native yeast
Aging: 15 mo. 40% new French
Filtration/Fining: Light fining
Production: 4 barrels



Vineyard Spotlight SPIRIT HILL

- Eola-Amity AVA
- 700' elevation
- Jory (deep, free-draining volcanic basalts)
- Clones 76, 95
- Maritime climate
- Original plantings in 1999
- Characteristics: *Lemon pith, white peach and jasmine aromas are consistent elements from this high-elevation vineyard. Great tension and naturally high acidity combine to form a tightly-wound, energetic wine that is both flashy and profound.*



Winemaker JEAN-NICOLAS MÉO

Spirit Hill Vineyard Chardonnay is a very unique site that captures the pure essence of what Eola-Amity is all about. An older planting at a high-elevation, the fruit from this site is consistently small-berried with high levels of natural acidity and tension that has been of great interest to our Winemaking team at Nicolas-Jay for many years. So spectacular is this fruit, we were compelled to elevate the wine to a single vineyard bottling to show off its magnificence.



Origin	Production	Release	Vineyard(s) detail	Winemaking	Press Highlights	Points of Difference
lamette alley	22 barrels	Spring	Bishop Creek (estate), Yamhill-Carlton Ancient marine sedimentary 750' elevation, planted 1998, 2006 Organically farmed, Clones 76, 95, 540 Spirit Hill, Lone Star, Von Oehsen Eola-Amity L'Angolo, Dundee Hills Bio-dynamic	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, batonnage 25% new French oak, 10 months	Decanter: 94 Points 21v Wine Spectator: 92 Points 20v IWR: 97 Points 21v, 95 Points 20v Wine Enthusiast: 92 Points 20v W Anorak 94 Points 19v Suckling: 93 Points 19v Jeb Dunnuck: 93 Points 21v	<ul style="list-style-type: none">Top-vineyard sourcing, small productionOrganic, bio-dynamic, LIVE certifiedSpontaneous native yeast fermentationAffinités reflects the 'spirit' of the vintageExpressive, terroir-driven, bright mineralityTension, flint, stone fruit, flower blossom
amhill- arlton	4 barrels	Fall	750' elevation Planted 2004, 2006 Organically farmed Clones 76, 95, 540	Organic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, baton-nage 50% new French oak, 10 months	Wine Spectator: 93 Points 18v IWR: 94 Points 19v, 95 Points 18v W Anorak 95 Points 19v, 94 Points 18v Suckling: 96 Points 19v, 93 Points 18v Decanter: 94 Points 21v Jeb Dunnuck: 95 Points 21v	<ul style="list-style-type: none">Mountain-grown, high-elevation siteSouth facing, organicAncient marine sedimentary (Willakenzie)Spontaneous native yeast fermentationMinerality, high tension, citrus, precise
a-Amity	4 barrels	Fall	700' elevation Jory (volcanic) soil Planted 1999 Organically farmed Clones 76, 95	Organic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Full barrel fermented, full ML, bâtonnage 50% new French oak, 10 months	Decanter: 94 Points 21v IWR: 96 Points 21v Jeb Dunnuck: 95 Points 21v	<ul style="list-style-type: none">High-elevation siteNamed for old pioneer cemetery on siteEola-Amity; A+ Chardonnay AVANE facing, organicJory (volcanic, basalt)Spontaneous native yeast fermentationVertical, high tension, peach, jasmine
lamette alley	82 barrels	Fall	Bishop Creek (estate), Yamhill-Carlton Planted 1987, Ungrafted rootstock Select high-quality sites may also include: Nysa Vineyard, Dundee Hills Momtazi Vineyard, McMinnville Hyland Vineyard, McMinnville Temperance Hill, Eola-Amity	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 35% new French oak, 14 months	Wine Spectator: 94 Points 19v 94 Points 18v IWR: 96 Points 21v, 94 Points 18v W Anorak 96 Points 19v, 95 Points 18v Suckling: 94 Points 18v Vinous: 94 Points 18v Decanter: 93 Points 21v, 95 Points 18v Wine & Spirits: 94 Points 18v, Wwong: 95 Points 19v Jeb Dunnuck: 95 Points 21v	<ul style="list-style-type: none">Top cuvee from the estateTop blocks of all the vineyards farmedRigorous barrel selection, texturally superiorPeak expression of vintage and terroirExtremely alive in the bottle, age-worthyRed/blue fruits, orange zest, powerfulBroad, dense in character; tension-driven
lamette alley	22 barrels	Spring	Select high-quality sites may also include: Bishop Creek, Yamhill-Carlton Nysa Vineyard, Dundee Hills Momtazi Vineyard, McMinnville La Colina Vineyard, Dundee Hills Temperance Hill, Eola-Amity	Organic, bio-dynamic, LIVE certified Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 20% new French oak, 14 months	Wine Spectator: 95 Points 19v, 94 Points 18v, 93 Points 17v, 94 Points 16v IWR: 93 Points 19v, 93 Points 18v Suckling: 95 Points 19v, 93 Points 18v Vinous: 92 Points 18v Decanter: 93 Points 17v Wine & Spirits: 93 Points 19v	<ul style="list-style-type: none">Excellent entry into Nicolas-Jay styleSteppingstone to L'Ensemble discoveryElegant, graceful, medium-bodied styleRed fruits, juicy, minerals, etherealDundee Hills dominant AVA
lamette alley	14 barrels	Fall	Bishop Creek (estate), Yamhill-Carlton Planted 1988, ungrafted rootstock Nysa, Dundee Hills Planted 1989, ungrafted rootstock Hyland, McMinnville Planted 1974, ungrafted rootstock	Organic, bio-dynamic Dry-farmed Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 50% new French oak, 16 months	Wine Spectator: 94 Points 19v, 93 Points 18v , 93 Points 17v IWR: 95 Points 19v, 97 Points 18v W Anorak: 95 Points 18v Suckling: 96 Points 19v, 94 Points 18v, 94 Points 17v Vinous: 94 Points 18v, 94 Points 17v Decanter: 94 Points 21v, 96 Points 18v Jeb Dunnuck: 96 Points 21v	<ul style="list-style-type: none">100% ungrafted rootstock blend<100 acres remain of ungrafted vinesOld-vine, dry-farmedProfound expression of terroirSavory, red/blue fruits, minerals, black teaDusky spice, wild strawberry, lavender
lamette alley	13 barrels	Fall	Bishop Creek (estate), Yamhill-Carlton Far NW corner of Yamhill-Carlton AVA North-south facing Dry-farmed Ancient marine sedimentary (Willakenzie) Planted 1987, Ungrafted rootstock 250'-750' 777, Pommard, Wädenswil	Organic Hand-picked, hand-sorted Spontaneous native yeast fermentation Unfined, unfiltered, vegan 50% new French oak, 16 months	Wine Spectator: 93 Points 19v, 93 Points 18v , 93 Points 17v IWR: 93 Points 19v, 95 Points 18v , 96 Points 17v W Anorak: 95 Points 18v Suckling: 94 Points 19v, 94 Points 18v Vinous: 95 Points 18v, 95 Points 17v Decanter: 94 Points 21v, 94 Points 18v, 94 Points 16v Jeb Dunnuck: 96 Points 21v	<ul style="list-style-type: none">100% ungrafted rootstockDeep roots (40')Mediterranean climate (high degree days)Less rain than rest of the valley to the southHigh pH, lower acid winesBlack tea, anise, roasted, granite, blue fruitsExpansive and powerful