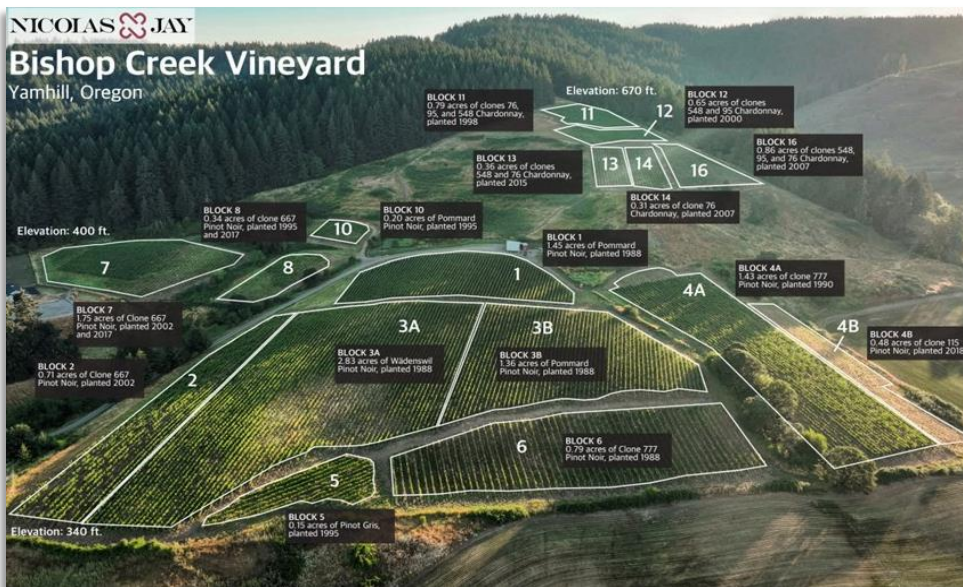


## NICOLAS-JAY ESTATE 2021 BISHOP CREEK VINEYARD PINOT NOIR, WILLAMETTE VALLEY

### The Winery

Nicolas-Jay Estate is the story of a three-decade friendship between Burgundian winemaker Jean-Nicolas Méo and music entrepreneur Jay Boberg. Jean-Nicolas was the architect and innovator behind the rise of *Domaine Méo-Camuzet* as one of the most sought-after and collectible producers in the last 30 years. Wines of exquisite texture, persistence and density that also precisely represent the landscape and terroir in which they would come from. With this natural understanding of viticulture and wine, combined with the mastery of prestigious terroirs left by his family and developed by himself, Méo-Camuzet rests amongst an elite few in benchmark level wines and the lofty status the Domaine enjoys in Burgundy today. Jay Boberg would bring more than his share of innovation and inspiration to the table as the two set forth in the early 2010's on this quest to produce top-quality Willamette Valley wine together. Jay's visionary approach for his own craft, signing and producing iconic bands, would bring an eye and approach to the partnership unlike few other duos in the wine industry. The Co-founder of the seminal indy label *IRS Records* in the early 1980's to President of *MCA/Universal records*, would find him fostering and launching bands such as R.E.M, The Go-Go's, Blink-182, Mary J. Blige, Sublime, The Roots and B.B. King.



### 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.

### 97 Points

*Aged in 50% new French oak, this phenomenal Bishop Creek Pinot Noir from Nicolas-Jay is a work of art. Highly recommended and editor's choice*



### 96 Points

*A medium red hue, the 2021 Pinot Noir Bishop Creek grabs your attention right away, with layered aromas of gravelly earth and kirsch*

JEB DUNNUCK

### 95 Points

*A fragrant, earthy, rose petal aroma is alluring. From an estate-owned vineyard and old vines planted on their own roots.*

JAMES SUCKLING.COM

### 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.*

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