

NICOLAS-JAY ESTATE 2022 OWN-ROOTED PINOT NOIR, WILLAMETTE VALLEY

The Winery

Nicolas-Jay Estate is the story of a three-decade friendship between famed Burgundian Winemaker Jean-Nicolas Méo and music entrepreneur Jay Boberg.

A former vineyard owner and grower in the Napa Valley, Jay delivers a unique passion and discipline for quality control, estate management and grower relations. An important and esteemed music industry icon, Jay now couples a business acumen with a natural congeniality that is pivotal to the estate's success.

After 30+ years of Winemaking in Burgundy, and a desire to further challenge himself, Jean-Nicolas was elated to innovate once again. This time in the Willamette Valley. In the early 2000's he explored the Côte d'Or and created "Méo-Camuzet Frère et Soeurs" négoce label. The Nicolas-Jay Estate would allow him to discover what possibilities exist in the new world first-hand. Applying his viticulture and winemaking gifts to create a range of wines that would be far more obtainable than the Domaine's, but every bit as world-class.



The Bishop Creek Vineyard (estate) Yamhill-Carlton
Planted 1988

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

Pinot Noir shows classic, cool-climate aromatics reminiscent of vintages long ago. A delicate and ethereal structure shows elegance on the front end, but a generous complexity develops in the mid-palate with waves of citrus fruit acidity intermingling with a dark blackberry liqueur and minerality essence. Lifted and upright from start to finish with an unrelenting precision and energy throughout.

Vineyard	AVA	Vine Age	Contribution	Farming
Bishop Creek	Yamhill-Carlton	36 years	Power, granite, blue fruits	Organic
Nysa	Dundee Hills	32 years	Elegance, red fruits, spice	Organic
Hyland	McMinnville	51 years	Ethereal, floral, red fruits	Bio-dynamic

Press / Accolades

- 96** *At first, it opens with rugged aromas of damp forest floor and savory brined black olives, slowly revealing layers of fresh pine, wildflowers, and blackberry preserves with hints of shaved dark chocolate. Its texture initially feels understated, but it quickly blossoms into a dense, layered experience that gently grips the palate. **International Wine Report***
- 96** *It's a gorgeous Pinot Noir, with an effusive nose of candied fruits and sweet, smoky rose petals. There is ample forest floor as freshly turned earth melds with sweet bright cherries, a squeeze of blood orange and loads of dried wild herbs which deliver a savoury finish. There's a silken texture that I often find in the own-rooted vine Pinot Noir from the Willamette. It's a lovely wine. **Decanter***
- 95** *Very pretty and floral on the nose, with notes of wild black raspberries, fresh flowers, a hint of procini powder, and sweet forest earth. Harmonious and medium-bodied, it fills the palate with a juicy feel upfront and is approachable now, with ripe, sweet tannins, fresh accents of bright acidity, and an even, balanced finish. It's well-detailed and rounded and is going to show its best over the next 10-15 years. **Jeb Dunnuck***
- 95** *It's a complete wine with sweet cherries and plums. Textural and finely spiced with grainy structure. Has great balance and density with a firmly structured finish, but it's also very fine. **Wine Anorak***
- 95** **Cellar Selection. Wine Enthusiast**



Farming: Organic, Bio-dynamic
AVA: Dundee Hills, Yamhill-Carlton, McMinnville
Harvested: Oct 10-17
Harvest Brix: 22.5
Vinification: Spontaneous native yeast
Fining / Filtration: None
Élevage: 50% new French oak, 16 mo.
TA: 6 g/L, **pH:** 3.53
Alcohol: 13.0%
Date Bottled: May 14, 2024
Production: 413 cases