-NICOLAS 🔀 JAY-

2023 Pinot Noir Willlamette Valley



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2023 PINOT NOIR WILLAMETTE VALLEY • OREGON



THE WINE

The Willamette Valley Pinot Noir is the original, and first wine made by the Nicolas-Jay Estate. 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. This bottling has a very special place in our heart, It receives no less attention than any other bottlings at the estate and is the culmination of over 45 years combined winemaking experience between Jean-Nicolas Méo and Assistant Winemaker Noah Roberts.

TASTING NOTES

A beautiful, vibrant colored wine with a light purple edge and medium+ density at its core. Another great version of Willamette Valley purity with its ethereal freshness and aromatic intensity. Black cherries arrive first on the nose, then a distinctive brambly quality that promises something very interesting in short order. Gentle baking spices, raspberries, fresh gala apples and a splash of old-fashioned draft cherry cola. Its light on the palate initially and so very pretty, with fine-grained tannins that twist into hints of cocoa and sweet cedar. This wine ignites the palate with ease, a swirling range of acidity that sweetens and reveals pomegranate, fresh herbs and an invigorating root beer essence. The tannin structure is delicate, but everlasting, all the while shows plenty of restraint in this youthful state. On the second pass you can sense the wines willingness to engage, as though its wanting to explain further its composition, it's diversity and its overall brilliance. This wine is enchanting now, but with more than enough complexity to improve over the years ahead.

VINTAGE NOTES

The 2023 growing season was marked by exceptional growing conditions especially when compared to the previous few vintages. An ample amount of winter precipitation provided the vines with the energy they would require for the growing season. Spring was cold and wet and pushed back bud break by a week from the more traditional time of mid-April. Warm summer temperatures moved the growing season along giving health and abundance to the vines. Small rain events right before harvest time helped to push ripeness across the finish line as well and condensing the picking period. The Pinot noirs of 2023 show a beautiful fruit forward quality. Structured and filling tannin round out the mid-palate with a finish driven by the presence of natural acids.

Harvested: September 11-21 Harvest Brix: 22.8-23.4 CÉPAGE: 100% Pinot Noir CULTIVATION: Organic, LIVE AVA: Yamhill-Carlton, Dundee Hills, Eola=Amity VINE AGE: Up to 36 years Vendange: Hand-picked, 1/8 ton cherry bins, field and winery sorting VINIFICATION: 100% destemmed, spontaneous native yeast, unfined, unfiltered ÉLEVAGE: 15 MONTHS, 30% new French oak TA: 5.65 G/L P H: 3.59 DATE BOTTLED: March 27, 2025 CASES PRODUCED: 508