

WINEMAKING PHILOSOPHY

“Locating the finest vineyards in the Willamette Valley has been paramount, but how we approach these vineyards and handle the fruit is equally as important as the grapes themselves. Our goal is always to capture that brief moment when the vineyard is in perfect balance, so when you open that bottle you’re swept away to that place. You can experience the character of the vintage with all of your senses.” **Jean-Nicolas Méo**

Harvest can only begin when acid and sugar are in perfect balance. We will not compromise natural acidity levels for ripeness, to create wines of balance and persistence we must pick when the grapes have a brightness in their flavor and persistence in their texture

PINOT NOIR

- Green thinning to establish lower cluster counts per vine
- Gentle picks and vigorous sorting to remove MOG and under/over ripe berries
- Utilize small 1/8-ton cherry bins, one cluster on top of another
- 12-person winery sorting table to review fruit quality
- 100% destemming
- Slow, steady press cycles at low pressures for pure fruit and a silky mouthfeel
- Extended cold maceration/soaks to establish texture freshness
- Native yeast fermentations
- 40+ small fermentation vessels to micro-ferment by block
- Gentle aeration and extraction
- Pumpover while the berries are intact to accentuate weight, body and flavor and reduce the influence of seed and skin tannins
- If necessary, punchdowns are executed at dryness to round out tannin structures
- Bottled unfined, unfiltered and vegan



CHARDONNAY

- Each vineyard block is picked at optimal sugar and acid ripeness to ensure freshness, vibrancy and balance of flavor
- Extremely gentle whole cluster pressing begins first (the cuvée), so as to not color the juice from excessive skin contact
- Then, a heavier press cycle (the tailee) is collected and set aside
- Free-run and pressed juices are then combined together after long cold soaks in the barrel room
- Juice is racked to barrel and air temperatures are increased to kick off fermentation
- Fermentation temperatures range from 55-70F, locking in the delicate aromatics, then integrating acidity of the wines
- Full malolactic fermentation in barrel smooths and softens the wines
- After élevage (barrel aging), the wines are gently racked to tanks for settling
- After approx. 16-17 months the wines are bottled unfiltered and vegan

100% Organic, Bio-dynamic, LIVE certified, Salmon Safe

- The Nicolas-Jay Estate only partners with growers who are committed to the highest sustainability standards
- Regenerative farming practices like cover crops and compost are used to enhance soil health and the local ecosystems
- Insectaries and no-till farming techniques build natural biodiversity across many of the vineyards we farm, creating a haven for bees, butterflies, and other pollinators
- Bottling our wines in lighter, more eco-friendly glass reduces our carbon footprint impact

The Nicolas-Jay Estate is committed to the highest possible holistic and regenerative farming standards