

ORIGIN: WILLAMETTE VALLEY, OREGON

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 estates 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.



Cofounders Jay Boberg, Jean-Nicolas



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



Affinités
The essence of Chardonnay in the Willamette Valley

Winemaking Principle

Be relentless in producing small quantities of age worthy and collectible wines by farming only the highest quality vineyards | Be unwavering in the commitment to low-intervention, holistic and sustainable farming practices | Production levels will be managed to meet a quality expectation, not to meet a demand | Be ardent stewards of terroir purity and vintage expression and bottle authentic wines with fine-grained tannins and complex textures | Produce wines of persistence and balance, with naturally high microbiome counts that bear weight, but without heaviness | Accept that this product range will experience varying degrees of scarcity in availability

Chronologique de la Marque



Domaine Camuzet purchases land in Vosne Romanée Richebourg Grand Cru and Nuits-St-Georges Aux Boudots 1er Cru

1892



Legendary Vigneron Henri Mayer plants Cros Parantoux vineyard in Vosne-Romanée, the legacy of the vineyard begins

1953



Jay Boberg signs R.E.M

1982



Jean-Nicolas and Jay agree on a partnership to make top-quality Pinot Noir and Chardonnay in the Willamette Valley

2012



The Nicolas-Jay Estate marks a critical milestone with the bottling of its 10th vintage (2014-2023)

2025

1867

Jean-Nicolas' great-great uncle, Étienne Camuzet, is born – who would advance the Domaine's land holding for decades to come



1920

Étienne Camuzet purchases Château Clos de Vougeot and adjacent vineyards



1978

Jay Boberg co-founds I.R.S. Records in Los Angeles, CA



1984

Jean-Nicolas Méo is bequeathed the Domaine and its land holdings



2021

The Nicolas-Jay Estate Tasting Room in the Dundee Hills, focusing on high-touch and educational wine experiences, formally opens



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, 18 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



Top Cuvée's

NICOLAS & JAY

NICOLAS-JAY ESTATE 2022 AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

The Winery

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The Wine

[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) are interwoven to reveal the delicate flavors and sheer beauty of the Willamette Valley.

Harvest

Chardonnay aromatics are stunning, with river stone chalkiness, grilled peach and pineapple acidity freshness. Medium+ density intertwined with orchard fruits, minerality and toasted grain that make it almost impossible not to parallel these wines with the southern climates of Côte de Beaune.

Vineyard	AVA	Vine Age	Contribution	Farming
Spirit Hill	Eola-Amity	25 years	Tangerine, pineapple, length	LIVE
Von Oehsen	Eola-Amity	19 years	Preciseness, apricot, crisp apple	LIVE
Bishop Creek	Yamhill-Carlton	25 years	Tension, minerality, citrus	Organic



Farming: Organic
 AVA: Eola-Amity, Yamhill-Carlton
 Harvested: Sept 30-Oct 14
 Harvest Brix: 22
 Vinification: Spontaneous native yeast
 Fining / Filtration: Lightly fined
 Élevage: 25% new French oak, 13 mo.
 TA: 6.1 g/L, pH: 3.22
 Alcohol: 13.5%
 Date Bottled: April 16, 2024
 Production: 458 cases

Press / Accolades

There is a great deal of minerality. For Chardonnay, this is not a super ripe vintage, it's around 21 or 22 brix. In general, sugars were low, and the wines carry great freshness and the Chardonnays achieved optimum ripeness in a very light way. There is a liveliness, Meo concludes. This wine offers great minerality, ample smoky lemon peel, a saline throughline that is the calling card of great Willamette Valley Chardonnay. **Decanter**

95 Subtle toast and aniseed on the nose with taut citrus fruit. Lovely depth of flavour with lemon, pineapple and pear fruit as well as good acidity. Fine and linear, and ageworthy **Wine Anorak**

94 It pours a brilliant yellow/silver color and leads with notes of citrus oils, delicate toast, wet stone, white mushrooms, and white peach. Medium-bodied and approachable, it floats on the palate with good extract and should age with ease over the coming 6-8 years. **Jeb Dunnuck**

93 Graceful and delicately rich, with layered apple, orange blossom, lemon and spice flavors that sail on the finish. **Wine Spectator**

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NICOLAS & JAY

NICOLAS-JAY ESTATE 2022 L'ENSEMBLE PINOT NOIR, WILLAMETTE VALLEY

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The Wine

The core objective to venture into the Willamette Valley would be two-fold. The pursuance of the best possible vineyards, first. Then understanding if a cuvée made outside the constraints of the Appellation d'Origine Contrôlée could deliver sense of place and enchanting textures as prolifically as the great climes of the Côte d'Or. It would take the highest of expectations across dozens of vineyards for half a decade. Micro-fermenting newly discovered blocks in search of hidden subtleties and hundreds of hours of relentless determination, year after year, until a path could emerge. A passageway to a special wine, a wine that symbolizes a refined expertise that can only come from 35 vintages on top of the world's most hallowed Pinot Noir ground.

Together, The Whole, The Entire « The L'Ensemble »

Vineyard	AVA	Vine Age	Contribution	Farming
Bishop Creek	Yamhill-Carlton	36 years	Power, granite, blue fruits	Organic
Terry	Yamhill-Carlton	19 years	Blackberry liqueur, earth	LIVE
Shea	Dundee Hills	35 years	Huckleberry, cedar herb	LIVE
Nysa	Dundee Hills	32 years	Elegance, red fruits, spice	Organic
Knights Gambit	Dundee Hills	31 years	Raspberry, bright acidity, linear	Organic
La Colina	Dundee Hills	23 years	Pomegranate, clove, black tea	LIVE
Temperance Hill	Eola-Amity	41 years	White pepper, stone, hibiscus	Organic
RPG	Eola-Amity	28 years	Cardamon, orange, clean	LIVE
Hyland	McMinnville	22 years	Ethereal, floral, red fruits	Bio-dynamic
Cherry Grove	Tualatin Hills	18 years	Rhubarb spice, herbs, dried plum	LIVE

Press / Accolades

96 Striking viscosity, it dances across the tongue with a refreshing lightness. Fine-grained tannins weave seamlessly with bright acidity, offering a clean, mouthwatering feel that leaves you craving more. **International Wine Report**

96 Fine floral red cherries and cranberries on the nose. There's a lovely sappy edge to the red cherry and plum fruit on the palate with direct red fruits and real finesse. Nice energy here: very fine with good purity. **Wine Anorak**

The aromatics are grounded in red florals, with touches of earth and a spritz of spiced blood orange.

95 The palate is elegant and refined, with tart berries, a silken structure and a beautiful finish of savoury spice. **Decanter**

94 Top 100 Wines of the year contender. Pure notes of wild berries, delicate spices, crushed stones, and fresh roses. Medium-bodied on the palate, it's refreshing and light on its feet, with fine tannins, a clean feel all the way through, and a tapered, mouthwatering finish. Seamless and pure, this is fantastic. **Jeb Dunnuck**



Farming: Organic, Bio-dynamic
 AVA: Yamhill-Carlton, Dundee Hills, Eola-Amity, McMinnville, Tualatin Hills
 Harvested: Oct 4-18
 Harvest Brix: 23
 Vinification: Spontaneous native yeast
 Fining / Filtration: None
 Élevage: 35% new French oak, 16 mo.
 TA: 5.6 g/L, pH: 3.6
 Alcohol: 14.0%
 Date Bottled: May 15, 2024
 Production: 1,348 cases

NICOLAS-JAY.COM

Limited Blends

NICOLAS JAY

NICOLAS-JAY ESTATE 2022 OWN-ROOTED 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.



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

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**

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**

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**

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

NICOLAS JAY

NICOLAS-JAY ESTATE 2022 PINOT NOIR, WILLAMETTE VALLEY

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The Wine

The Willamette Valley Pinot Noir is the original, and first wine made by Nicolas-Jay. 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.

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
Temperance Hill	Eola-Amity	43 years	White pepper, stone, hibiscus	Organic
RPG	Eola-Amity	28 years	Cardamon, orange, clean	LIVE
La Colina	Dundee Hills	23 years	Pomegranate, clove, black tea	LIVE
Nysa	Dundee Hills	35 years	Elegance, red fruits, spice	Organic
Bishop Creek	Yamhill-Carlton	36 years	Power, granite, blue fruits	Organic
Terry	Yamhill-Carlton	19 years	Blackberry liqueur, earth	Organic
Montazi	McMinnville	26 years	Wild blackberry, sweet citrus	Bio-dynamic

Winemaker Tasting Notes

This blend is almost equally divided between the regions of Eola-Amity, Dundee Hills and Yamhill-Carlton and shows a deeper hue and color saturation than prior vintages. Its been impressive to watch the winemaking team assemble this cuvee into an allegorical representation of each vintage's subtle differences while also delivering the typicity of pure Willamette Valley aroma and texture. And this 2022 version delivers once again with a delicate floral component that's ethereal and elegant. There's black cherries and hints of fresh Gala apples, gentle baking spices and light toasted oak barrel. A lovely red cherry powder texture emerges that seems to unlock aromas of sarsaparilla and raspberry-clove essence. The tannin structure is delicate, but everlasting, and the wine shows good density and plenty of age ability. The hurdle here is the wines alluring style at this youthful state, a prettiness that is so inviting right now that pulling the cork as soon as you can could very well be a sound decision.



Farming: Organic, Bio-dynamic
AVA: Eola-Amity, Dundee Hills, Yamhill-Carlton, McMinnville
Harvested: Oct 4-16
Harvest Brix: 22.7
Vinification: Spontaneous native yeast
Fining / Filtration: None
Élevage: 20% new French oak, 13 mo.
TA: 5.8 g/L, **pH:** 3.56
Alcohol: 13.0%
Date Bottled: April 14, 2024
Production: 584 cases

Single Origin Bottlings

NICOLAS & JAY

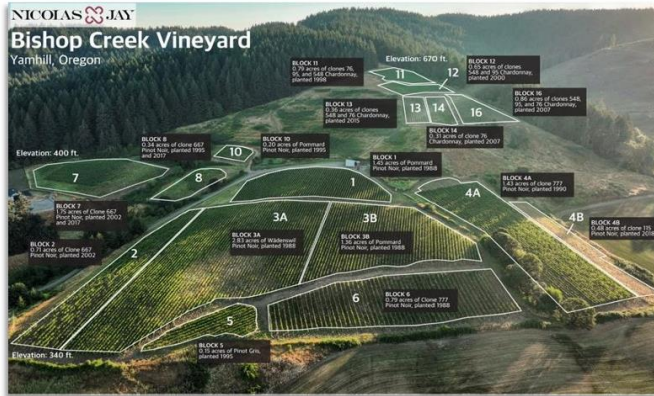
NICOLAS-JAY ESTATE 2022 BISHOP CREEK VINEYARD PINOT NOIR, YAMHILL-CARLTON

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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.

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.

Press / Accolades

- 98** The 2022 Pinot Noir from Bishop Creek Vineyard, planted in the late '80s, pours a deep ruby gamet and showcases the vineyard's bold character. Aromas of black raspberries, red currants, and dried cranberry are interwoven with sagebrush and delicate lavender, while subtle notes of sandalwood and black tea add an earthy complexity. **International Wine Report**
- 95** The palate shows a fruited density that is balanced by real brightness. Tart smoky citrus notes, raspberries and a hint of pomegranate pulp and enveloped by savoury dried herbs. **Decanter**
- 95** **Editors' Choice. Wine & Spirits**



Farming: Organic, Bio-dynamic
SOIL: Marine sedimentary (Willakenzie)
Harvested: Oct 10-16
Harvest Brix: 22.8
Vinification: Spontaneous native yeast
Fining / Filtration: None
Élevage: 50% new French oak, 16 mo.
TA: 5.7 g/L, pH: 3.74
Alcohol: 13.5%
Date Bottled: May 14, 2024
Production: 335 cases

NICOLAS-JAY.COM

NICOLAS & JAY

NICOLAS-JAY ESTATE 2022 SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

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The Wine

Planted in 1996, the vines of Spirit Hill are slowly revealing their true nature. Tucked away in the trees is an old pioneer cemetery, which has inspired the vineyard's ghostly name. Initially dedicated to sparkling wines, the clones initially planted (76 and 95, part of the «Dijon clones» series brought to Oregon at that time) have proven to produce a chardonnay with striking depth and structure. No need to rush to harvest it, it changes gradually and therefore offers you the luxury of choosing the style of wine you want to make; early for minerality, late for more power. Spirit Hill truly excels as a single vineyard bottling, but also provides a phenomenal component inside our Willamette Valley Affinités blend.

Harvest

Chardonnay aromatics are stunning, with river stone chalkiness, grilled peach and pineapple acidity freshness. Medium+ density intertwined with orchard fruits, minerality and toasted grain that make it almost impossible not to parallel these wines with the southern climates of Côte de Beaune.

Press / Accolades

- 95** This was long a top sparkling vineyard for Argyle. This Chardonnay shows classic Eola-Amity signature in the variety. Smoky notes of chipped flint and grilled lemon peel, and spicy, dried herbs, more acidity, condensed, with a citrus fruit finish. There is grapefruit pith element to the finish. **Decanter**
- 95** A mineral-driven core runs deep, bringing out notes of crushed river stones and a whisper of wet flint. Vibrant flavors of ripe nectarines, lime zest, and juicy yellow plums dance on the tongue, balanced by a touch of baking spice that lingers softly in the background. The acidity here is sharp but finely tuned, enhancing the wine's smooth texture and bright profile. **International Wine Report**
- 94** A brilliant reflective yellow/straw hue, the wine is pretty in the glass and offers aromas of linen, white flowers, subtle sweet baking spice, lemon candles, and fresh pear. **Jed Dunnuck**



Farming: Organic
SOIL: Volcanic basalt (Jory)
Harvested: Oct 6-14
Harvest Brix: 22
Vinification: Spontaneous native yeast
Fining / Filtration: Lightly fined
Élevage: 25% new French oak, 13 mo.
TA: 6.7 g/L, pH: 3.12
Alcohol: 13.5%
Date Bottled: April 16, 2024
Production: 91 cases

NICOLAS-JAY.COM

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

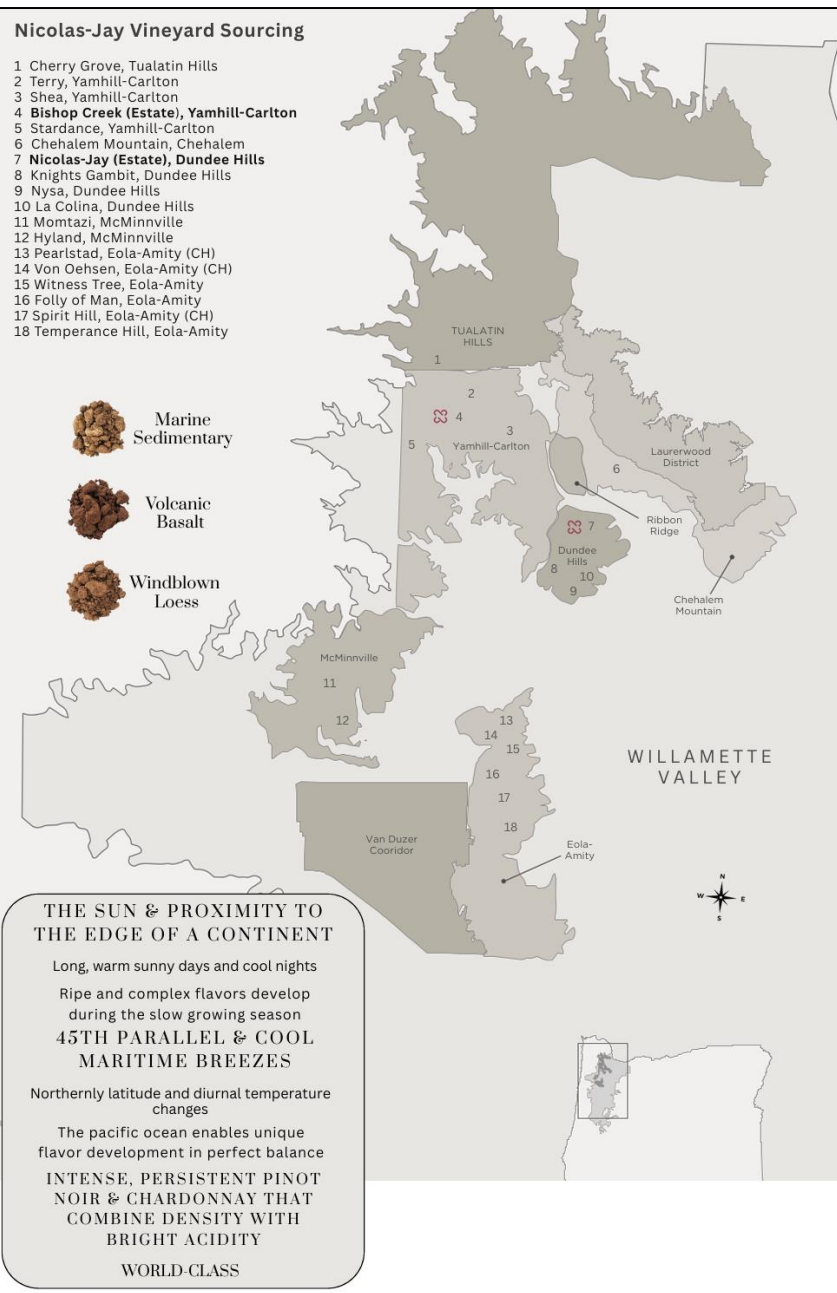
100% Organic, Bio-dynamic, LIVE certified, Salmon Safe

- 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

Nicolas-Jay Vineyard Sourcing

- 1 Cherry Grove, Tualatin Hills
- 2 Terry, Yamhill-Carlton
- 3 Shea, Yamhill-Carlton
- 4 Bishop Creek (Estate), Yamhill-Carlton
- 5 Stardance, Yamhill-Carlton
- 6 Chehalem Mountain, Chehalem
- 7 Nicolas-Jay (Estate), Dundee Hills
- 8 Knights Gambit, Dundee Hills
- 9 Nysa, Dundee Hills
- 10 La Colina, Dundee Hills
- 11 Momtazi, McMinnville
- 12 Hyland, McMinnville
- 13 Pearlstead, Eola-Amity (CH)
- 14 Von Oehsen, Eola-Amity (CH)
- 15 Witness Tree, Eola-Amity
- 16 Folly of Man, Eola-Amity
- 17 Spirit Hill, Eola-Amity (CH)
- 18 Temperance Hill, Eola-Amity



THE SUN & PROXIMITY TO THE EDGE OF A CONTINENT

Long, warm sunny days and cool nights

Ripe and complex flavors develop during the slow growing season

45TH PARALLEL & COOL MARITIME BREEZES

Northerly latitude and diurnal temperature changes

The Pacific ocean enables unique flavor development in perfect balance

INTENSE, PERSISTENT PINOT NOIR & CHARDONNAY THAT COMBINE DENSITY WITH BRIGHT ACIDITY

WORLD-CLASS

Technical Data | Selling Points

ITEM	BISHOP CREEK YAMHILL-CARLTON PINOT NOIR (ESTATE) PRODUCTION: 13 BARRELS RELEASE: FALL	OWN-ROOTED WILLAMETTE VALLEY PINOT NOIR PRODUCTION: 14 BARRELS RELEASE: FALL	WILLAMETTE VALLEY WILLAMETTE VALLEY PINOT NOIR PRODUCTION: 25 BARRELS RELEASE: SPRING	L'ENSEMBLE WILLAMETTE VALLEY PINOT NOIR PRODUCTION: 74 BARRELS RELEASE: FALL	SPIRIT HILL VINEYARD EOLA-AMITY CHARDONNAY PRODUCTION: 4 BARRELS RELEASE: FALL	AFFINITÉS WILLAMETTE VALLEY CHARDONNAY PRODUCTION: 19 BARRELS RELEASE: SPRING
VINEYARD DETAIL	Bishop Creek, Yamhill-Carlton Far NW corner of Yamhill-Carlton AVA North-south facing Dry-farmed, no till vineyard Ancient marine sedimentary (Willakenzie) Planted 1988 Ungrafted Clones: 777, Pommard Wädenswil, 667	Bishop Creek, Yamhill-Carlton Planted 1988, ungrafted, organic Nysa, Dundee Hills Planted 1989, ungrafted, Pommard 1,000', high-density planting Hyland, McMinnville Planted 1974, ungrafted bio-dynamic, Coury clone	Bishop Creek, Yamhill-Carlton Planted 1988, ungrafted, organic High-quality sites may include: Montazi, McMinnville Temperance Hill, Eola-Amity La Colina, Dundee Hills RPG, Eola-Amity	Bishop Creek, Yamhill-Carlton Planted 1988, ungrafted, organic High-quality sites may include: Shea, Yamhill-Carlton Temperance Hill, Eola-Amity La Colina, Dundee Hills Knights Gambit, Dundee Hills Nysa, Dundee Hills	Spirit Hill, Eola-Amity 1,000 feet elevation planted 1999 Clones 76, 95 organic 2 unique blocks are farmed and harvested at different times Top 4 barrels of the blocks blended to make this wine	Bishop Creek, Yamhill-Carlton Ancient marine sedimentary 750' elevation, planted 1998 2000, 2007 Organic, no-till Spirit Hill, Von Oehsen Eola-Amity AVA, organic/LIVE
WINEMAKING	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfined, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfined, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 14 months 20-25% new French Bottled unfiltered, unfined, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 30-40% new French Bottled unfiltered, unfined, vegan	Organic Hand-picked, hand-sorted Ambient fermentations Full barrel fermented, full malolactic No battonage 30-40% new French oak, 16 months Bottled unfiltered, light fining, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted Ambient fermentations Full barrel fermented, full malolactic No battonage 25-30% new French oak, 14 months Bottled unfiltered, light fining, vegan
PRESS HIGHLIGHTS	WS 93 Points 19v 93 Points 18v IWR 98 Points 22v 97 Points 21v 93 Points 19v JS 95 Points 21v 94 Points 18v Vinous 93 Points 21v 95 Points 18v Decanter 95 Points 22v 94 Points 21v 94 Points 18v W&S 94 Points 21v JD 96 Points 21v WE 95 Points 22v	WS 94 Points, 21v 94 Points 19v 93 Points 18v IWR 97 Points 21v 95 Points 19v 97 Points 18v JS 95 Points 22v 96 Points 21v 96 Points 19v 94 Points 18v Vinous 93 Points 21v 94 Points 18v Decanter 96 Points 22v 94 Points 21v 96 Points 18v W&S 95 Points 22v 95 Points	WS 95 Points 19v 94 Points 18v 93 Points 17v IWR 93 Points 19v 93 Points 18v WA 96 Points 19v 95 Points 18v JS 95 Points 19v 93 Points 18v Vinous 92 Points 18v Decanter 93 Points 17v 95 Points 18v W&S 93 Points 19v	WS 94 Points, 21v 94 Points 19v 94 Points 18v IWR 96 Points 21v 93 Points 19v 94 Points 18v WA 96 Points 22v 96 Points 19v 95 Points 18v JS 94 Points 21v 94 Points 19v 93 Points 18v Vinous 94 Points 18v Decanter 95 Points 22v 93 Points 21v 95 Points 18v W&S 94 Points	IWR 95 Points 22v 96 Points 21v JS 94 Points 22v 95 Points 21v Decanter 95 Points 22v 94 Points 21v JD 94 Points 22v 95 Points 21v	Decanter 95 Points 22v 94 Points 21v WS 92 Points 21v 92 Points 20v IWR 97 Points 2021v 95 Points 20v WE 92 Points 20v WA 94 Points 19v JD 94 Points 22v 93 Points 21v
SELLING POINTS	100% ungrafted rootstock Deep roots (40') Mediterranean climate, high degree days Less rain than rest of valley to the south High pH wines, lower acidity, brooding Granite blackberry, chalky tannins Expansive, powerful, age-worthy	100% ungrafted rootstock cuvée <100 acres remain of ungrafted plants old-vine, dry-farmed Profound expression of terroir persistence Savory, red-blue fruits minerals, black tea Dusky spice wild strawberry, lavender	Excellent entry into Nicolas-Jay style Steppingstone to L'Ensemble discovery Elegant, graceful medium-bodied Red fruits, juicy minerals, ethereal Dundee Hills Eola-Amity dominant AVAs	Top cuvée from the estate Top blocks of all vineyards farmed Most outstanding textured barrels selected Peak expression of vintage and terroir Expressive, terroir driven preciseness Red/blue fruits round, layered, plush Production determined by vintage quality	Champagne press cycle, no stems free-run, 5-day cold soak High-elevation site Named for old pioneer cemetery organic Jory (volcanic basalt) Late picking site, dense, tightly wound Peach, jasmine, minerals tension and ageability	Champagne press cycle, no stems free-run, 5-day cold soak Organic, bio-dynamic, LIVE Ambient fermentations in barrel 100% ML, no battonage, retain freshness Unfiltered, light fining, vegan Expressive, terroir driven, preciseness Tension, citrus-minerals, exuberant