

## NICOLAS-JAY ESTATE 2023 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 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

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

Vineyard	AVA	Vine Age	Contribution	Farming
Shea	Yamhill-Carlton	35 years	Huckleberry, cedary herb	LIVE
La Colina	Dundee Hills	23 years	Pomegranate, clove, black tea	LIVE
Temperance Hill	Eola-Amity	41 years	White pepper, stone, hibiscus	Organic
Bishop Creek	Yamhill-Carlton	36 years	Power, granite, blue fruits	Organic

### Winemaker 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.



**Farming:** Organic, Bio-dynamic  
**AVA:** Yamhill-Carlton, Dundee Hills, Eola-Amity  
**Harvested:** Sept 11-21  
**Harvest Brix:** 22.8  
**Vinification:** Spontaneous native yeast  
**Fining / Filtration:** None  
**Élevage:** 30% new French oak, 15 mo.  
**TA:** 5.65 g/L, **pH:** 3.59  
**Alcohol:** 13.0%  
**Date Bottled:** March 27, 2025  
**Production:** 508 cases