

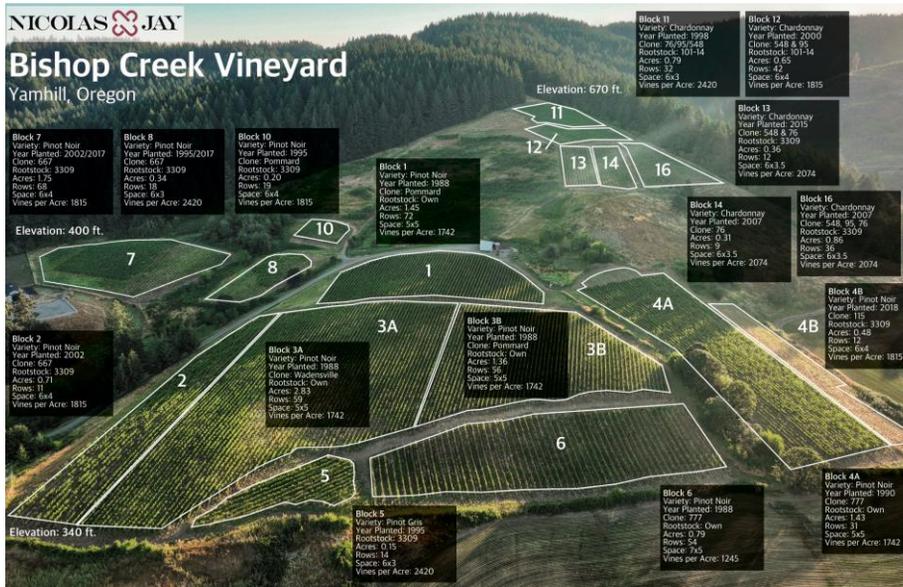
NICOLAS-JAY ESTATE 2023 BISHOP CREEK VINEYARD PINOT NOIR, WILLAMETTE VALLEY

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

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 facing 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

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.

Scores/Accolades

- 96 Points** | International Wine Report
- 94 Points** | Jeb Dunnuck
- 94 Points** | Decanter

Farming: Organic
Soil: Ancient marine sedimentary
Harvested: September 17-22
Harvest Brix: 22.7
Vinification: Spontaneous native yeast
Fining / Filtration: None
Élevage: 50% new French oak, 15 mo.
TA: 5.92 g/L, **pH:** 3.54
Alcohol: 13.0%
Date Bottled: May 7, 2025
Production: 451 cases