

NICOLAS JAY



2021 Bishop Creek Vineyard Pinot Noir

Yamhill - Carlton - Willamette Valley

WINERY

Nicolas-Jay Estate is a Pinot Noir and Chardonnay venture located in the Dundee Hills region of Oregon's Willamette Valley. Celebrated Burgundian winemaker, Jean-Nicolas Méo of Domaine Méo-Camuzet, and renowned music and media entrepreneur, Jay Boberg, lend their individual talents and shared dedication to the winery, where traditional French winemaking meets quintessential Oregon terroir.

VINEYARDS

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.

VINTAGE

The beautiful 2021 vintage began with a warm dry winter followed by a wet and cool late Spring. Despite rain during bloom, yields were high and the vines soaked up the nourishing moisture early in the season. June also brought a heat dome with temperatures breaking 115 degrees in the Willamette Valley. Luckily, this unprecedented heat came at a time before the grapes were susceptible to damage and the growing season continued warm but without issue. A cooler August was a sigh of relief as we neared harvest. Grape ripening slowed down and the very healthy and abundant fruit began showing signs of ripeness in early September. We began picking on September 4th with 2 separate chardonnay vineyards and finished on September 27th with our latest and highest elevation chardonnay site – Spirit Hill. Harvest was beautiful and dry with only one small rain event toward the end, ideal for a successful vintage. The fruit was pristine and yields comfortable, leading to moderate alcohol levels and bright acidity. Our first vintage made entirely here at the Nicolas-Jay estate, the wines are showing purity of fruit, beautiful texture and tension and are sure to continue to evolve for years in bottle.

WINEMAKER TASTING NOTES

Just a spectacular vintage from this unparalleled, ungrafted old-vine site in the NW corner of the Yamhill-Carlton district. It opens with anise, pencil lead and a gamey quality as the dark-colored wine moves slowly around the glass. After further aeration there's a roasted plum and cassis aroma, then a forest floor freshness emerges with a candied fennel and balsamic element. It's quite spectacular, there's a lingering earth quality but as the wine warms there's the classic Bishop Creek crushed granite and blackberry crumble nuances interwoven with new French oak and dusty river stones. Its distinctive, a wine of nobility with a long finish comprised of minerals and delicious black fruits interlaced a medium-weight, dusty tannin structure.

STATS

Farming: Organic

Harvested: September 26

Harvest Brix: 22.4

Alcohol: 13.0%

TA: 5.4g/L

pH: 3.61

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 50% new French oak

Date bottled: April 27, 2023

Cases made: 325

Winemakers:
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