

NICOLAS JAY



2021 Own-Rooted Pinot Noir

Willamette Valley — Oregon

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

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. Hyland Vineyard, the oldest in the McMinnville AVA, sits atop a hillside looking over the Van Duzer Corridor, and its 45 year old vines supply tension in this wine. 1990-planted Pommard from Nysa Vineyard completes this wine, supplying elegant red fruit and spice.

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

A medium-dark brooding wine quickly reveals dark forest floor aromas, Brooks plums and an outstanding candied orange zest. There's a high level of spice on the nose that alternates between dusty cinnamon, juniper and a sweet holiday Christmas spice. It's exotic aromatically, and seems to unfold differently with each pass. A high-profiled wine texturally, with forest floor elements intertwined with blackberry compote and delicate pine resin. The tannin structure begins to take hold with dusty cocoa powder, black current and sweet purple flower. It has a generosity in the mid-palate, but finishes with impressive length and tension. Just a spectacular vintage of this 100% ungrafted, old-vine, limited production bottling.

STATS

Farming: Bio-dynamic, Organic

Harvested: September 8-26

Harvest Brix: 22.5

Alcohol: 13.0%

TA: 5.3g/L

pH: 3.54

Fermentation: Native Yeast

Fining/filtration: None

Cooperage: 50% new French oak

Date bottled: April 27, 2023

Cases made: 305

Winemakers:
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