

**ORIGIN: WILLAMETTE VALLEY, OREGON**

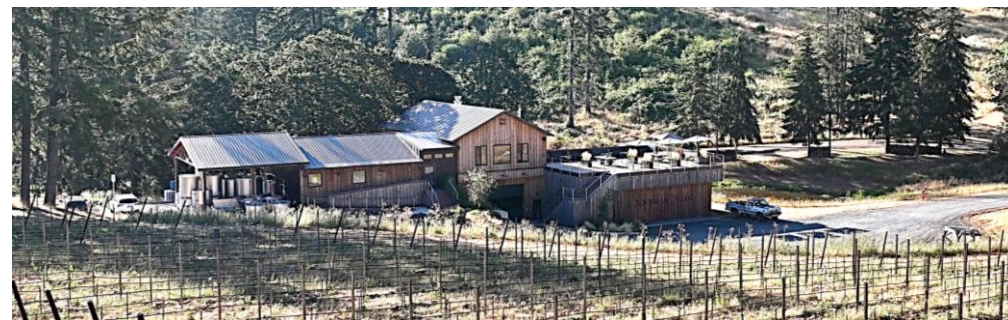
Nicolas-Jay Estate is the story of a three-decade friendship between Burgundian winemaker Jean-Nicolas Méo and music entrepreneur Jay Boberg.

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. Jay's visionary approach for his own craft, signing and producing iconic bands, would bring an eye and approach to the partnership unlike few other duos in the wine industry. The Co-founder of the seminal indy label IRS Records in the early 1980's to President of MCA/Universal records, would find him fostering and launching bands such as R.E.M, The Go-Go's, Blink-182, Mary J. Blige, Sublime, The Roots and B.B. King.



Cofounders Jay Boberg, Jean-Nicolas Méo



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

**Affinités**  
The essence of Chardonnay in the Willamette Valley

	Retail	WL	Barrels	Release	Allocated
Willamette Valley Pinot Noir	\$54.99	\$110.00	25	Spring	Yes
Affinités Chardonnay	\$54.99	\$110.00	19	Spring	Yes
L'Ensemble Pinot Noir	\$74.99	\$145.00	76	Fall	Yes
Own-Rooted Pinot Noir	\$94.99	\$185.00	14	Fall	Yes
Bishop Creek Pinot Noir	\$99.99	\$195.00	13	Fall	Yes
Spirit Hill Chardonnay	\$84.99	\$165.00	4	Fall	Yes
Bishop Creek Chardonnay	\$99.99	\$175.00	4	Fall	Yes

**Farming & Winemaking**

- 100% organic, Bio-dynamic and/or LIVE certified vineyards
- Unirrigated, no-till farming sourcing
- Hand-harvested in small cherry bins, extreme sorting down to the berry
- Spontaneous native yeast fermentation, unfinned, unfiltered, vegan
- 100% destemmed, slow pressed, extended cold maceration
- High temperature fermentations, gentle aeration

## 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, 25 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



# Bishop Creek Vineyard

Yamhill, Oregon

Elevation: 670 ft.

**Block 11**  
Variety: Chardonnay  
Year Planted: 1998  
Clone: 76/95/548  
Rootstock: 101-14  
Acres: 0.79  
Rows: 32  
Space: 6x3  
Vines per Acre: 2420

**Block 12**  
Variety: Chardonnay  
Year Planted: 2000  
Clone: 548 & 95  
Rootstock: 101-14  
Acres: 0.65  
Rows: 42  
Space: 6x4  
Vines per Acre: 1815

**Block 13**  
Variety: Chardonnay  
Year Planted: 2015  
Clone: 548 & 76  
Rootstock: 3309  
Acres: 0.36  
Rows: 12  
Space: 6x3.5  
Vines per Acre: 2074

**Block 14**  
Variety: Chardonnay  
Year Planted: 2007  
Clone: 76  
Acres: 0.31  
Rows: 9  
Space: 6x3.5  
Vines per Acre: 2074

**Block 16**  
Variety: Chardonnay  
Year Planted: 2007  
Clone: 548, 95, 76  
Rootstock: 3309  
Acres: 0.86  
Rows: 36  
Space: 6x3.5  
Vines per Acre: 2074

**Block 4B**  
Variety: Pinot Noir  
Year Planted: 2018  
Clone: 115  
Rootstock: 3309  
Acres: 0.48  
Rows: 12  
Space: 6x4  
Vines per Acre: 1815

**Block 4A**  
Variety: Pinot Noir  
Year Planted: 1990  
Clone: 777  
Rootstock: Own  
Acres: 1.43  
Rows: 31  
Space: 5x5  
Vines per Acre: 1742

**Block 6**  
Variety: Pinot Noir  
Year Planted: 1988  
Clone: 777  
Rootstock: Own  
Acres: 0.79  
Rows: 54  
Space: 7x5  
Vines per Acre: 1245

**Block 5**  
Variety: Pinot Gris  
Year Planted: 1995  
Rootstock: 3309  
Acres: 0.15  
Rows: 14  
Space: 6x3  
Vines per Acre: 2420

**Block 3B**  
Variety: Pinot Noir  
Year Planted: 1988  
Clone: Pommard  
Rootstock: Own  
Acres: 1.36  
Rows: 56  
Space: 5x5  
Vines per Acre: 1742

**Block 3A**  
Variety: Pinot Noir  
Year Planted: 1988  
Clone: Wadensville  
Rootstock: Own  
Acres: 2.83  
Rows: 59  
Space: 5x5  
Vines per Acre: 1742

**Block 1**  
Variety: Pinot Noir  
Year Planted: 1988  
Clone: Pommard  
Rootstock: Own  
Acres: 1.45  
Rows: 72  
Space: 5x5  
Vines per Acre: 1742

**Block 10**  
Variety: Pinot Noir  
Year Planted: 1995  
Clone: Pommard  
Rootstock: 3309  
Acres: 0.20  
Rows: 19  
Space: 6x4  
Vines per Acre: 1815

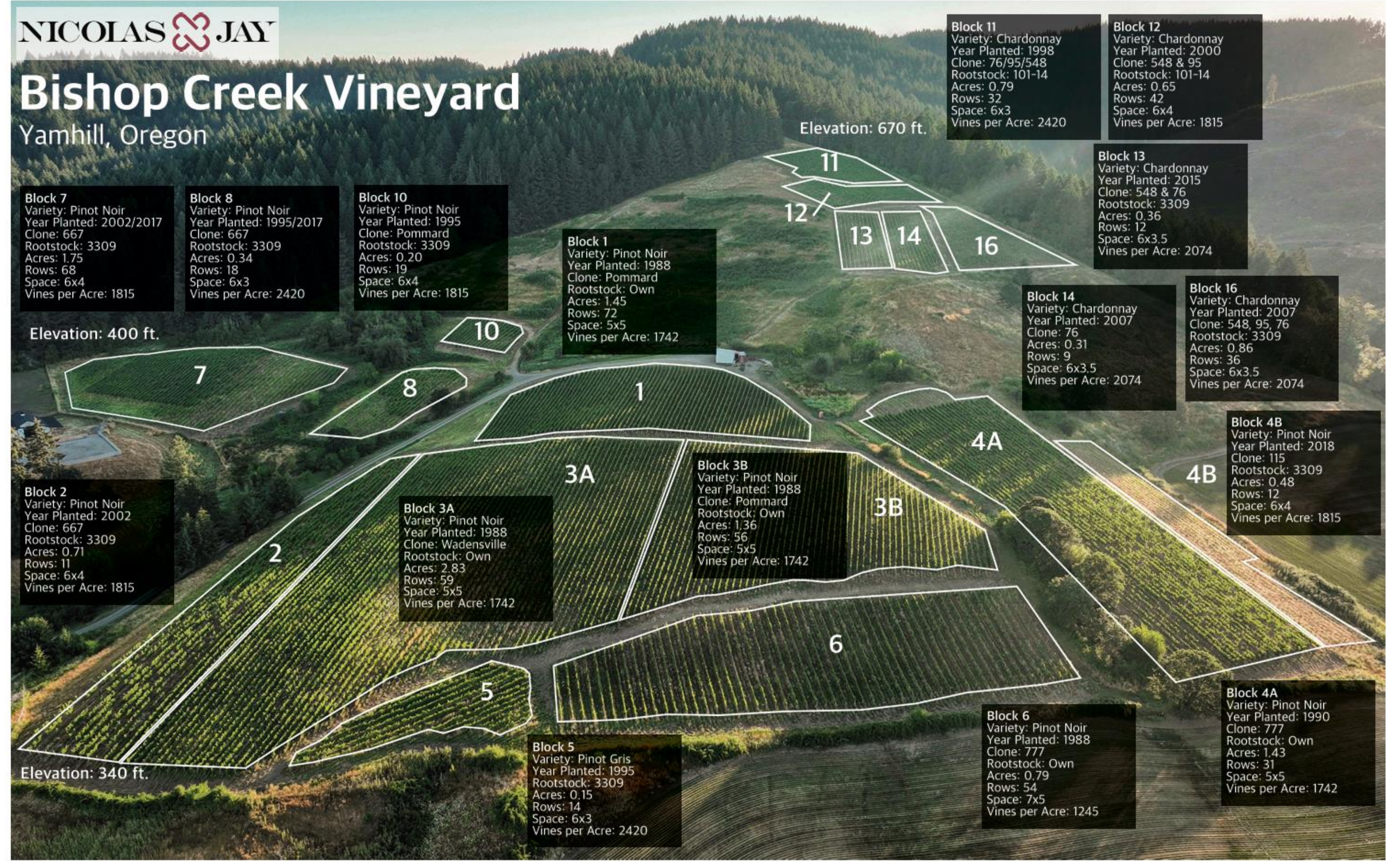
**Block 8**  
Variety: Pinot Noir  
Year Planted: 1995/2017  
Clone: 667  
Rootstock: 3309  
Acres: 0.34  
Rows: 18  
Space: 6x3  
Vines per Acre: 2420

**Block 7**  
Variety: Pinot Noir  
Year Planted: 2002/2017  
Clone: 667  
Rootstock: 3309  
Acres: 1.75  
Rows: 68  
Space: 6x4  
Vines per Acre: 1815

Elevation: 400 ft.

**Block 2**  
Variety: Pinot Noir  
Year Planted: 2002  
Clone: 667  
Rootstock: 3309  
Acres: 0.71  
Rows: 11  
Space: 6x4  
Vines per Acre: 1815

Elevation: 340 ft.



## BISHOP CREEK VINEYARD PINOT NOIR, YAMHILL-CARLTON

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 to produce wines of profound texture and immense structure.



### Technical Information

Farming: Organic  
Harvested: October 10-16  
Fermentation: Spontaneous native yeast  
Aging: 15 mo. 50% new French  
Filtration/Fining: None  
Production: 13 barrels

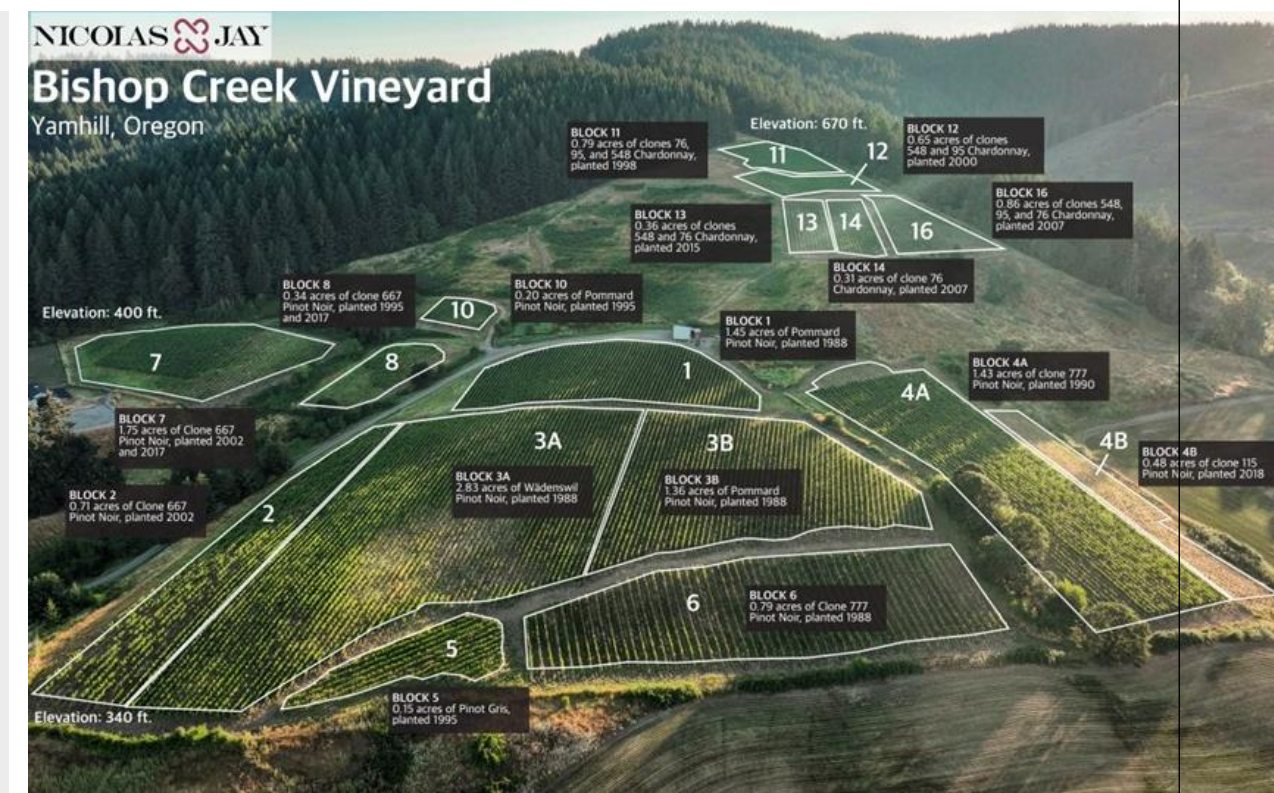


### Wine Writer International Wine Report

A work of art. Ruby neon cored with a lighter pink rim, it stuns with aromas of lavender flowers, crushed strawberries, forest herbs, and shades of Blood orange zest. Medium to full-bodied across the palate, it gifts more red-fruit accents that are perfectly balanced with the crunchy tannins and the mouthwatering acidity. **97 Points**

### Vineyard Spotlight BISHOP CREEK

- Yamhill-Carlton AVA
- Ancient marine sedimentary
- Ungrafted rootstock
- No-till, organic farming
- Mediterranean climate
- Original plantings in 1988
- Represents +/- 50% of all fruit crushed by the estate
- Characteristics: *Wet stone, crushed granite and generous brambly blackberry showcase this site. A savory essence with roasted meats and an exotic middle eastern spice with a by-line of black cap blackberry. Strong, muscular tannins with a tight-knit structure allows an extremely long cellar performance.*



## OWN-ROOTED PINOT NOIR, WILLAMETTE VALLEY

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.



### Technical Information

Farming: Organic, Bio-dynamic  
Harvested: October 10-17  
Fermentation: Spontaneous native yeast  
Aging: 15 mo. 50% new French  
Filtration/ Fining: None  
Production: 14 barrels



### Vineyard Spotlight NYSA

- Dundee Hills AVA
- 1,000’ feet elevation
- Jory (deep, free-draining volcanic basalts)
- Ungrafted rootstock
- Clone Pommard
- Original plantings in 1989
- Characteristics: *High-toned and extremely fresh with a unique wetness to the aromas and textures. Fresh cranberry and pomegranate perfume, black cherry and English tea flavors with beautiful precision, persistence and tension.*

### Vineyard Sourcing & Characteristics

Bishop Creek Vineyard – 35 years old  
Yamhill-Carlton  
*“Power, granite, blue fruits”*  
Organic  
Nysa Vineyard– 33 years old  
Dundee Hills  
*“Elegance, red fruits, spice”*  
Organic  
Hyland Vineyard – 46 years old  
McMinnville  
*“Ethereal, floral, red fruits”*  
Bio-dynamic

### Winemaker JEAN-NICOLAS MÉO

Own-Rooted Pinot Noir is a 3-vineyard blend exclusive to old-vine, ungrafted sites in the Willamette Valley. Each site is at least 33 years old. Our own Bishop Creek Vineyard (1988), the Hyland vineyard in McMinnville (1974) and the high-elevation Nysa Vineyard (1989) all combine to transmit a level of persistence and terroir unlike most grafted plants. There is an energy around this wine that, during final blending trials, can just take your breath away.



## PINOT NOIR, WILLAMETTE VALLEY

Nicolas-Jay bottled its first vintage of the Willamette Valley cuvee in the 2014 vintage, and we haven't looked back since then. 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. The decades of experience Jean-Nicolas Méo has in farming many of the world's most sought-after wines has allowed him to understand how texture, aromatics, persistence and power can be bound together into one wine experience. The Willamette Valley Pinot Noir represents this aptitude.



### Technical Information

Farming: Organic, Bio-dynamic, LIVE  
Harvested: October 4-16  
Fermentation: Spontaneous native yeast  
Aging: 14 mo. 20% new French  
Filtration/ Fining: None  
Production: 22 barrels



### Winemaker NOAH ROBERTS

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.

### Vineyard Spotlight TEMPERANCE HILL

- Eola-Amity AVA
- 100-acre vineyard
- Elevation 660-860 feet
- Jory (deep, free-draining volcanic basalts)
- Certified organic, certified Salmon Safe
- Original planting 1981
- Characteristics: *Violet petals, roasted cedar chips, black licorice and crushed blueberries. It's inordinately dense, but perfectly polished and the aromatics are so perfumatory at such a youthful point that it's hard to imagine the sensory overload with proper cellaring.*



## L'ENSEMBLE PINOT NOIR, WILLAMETTE VALLEY

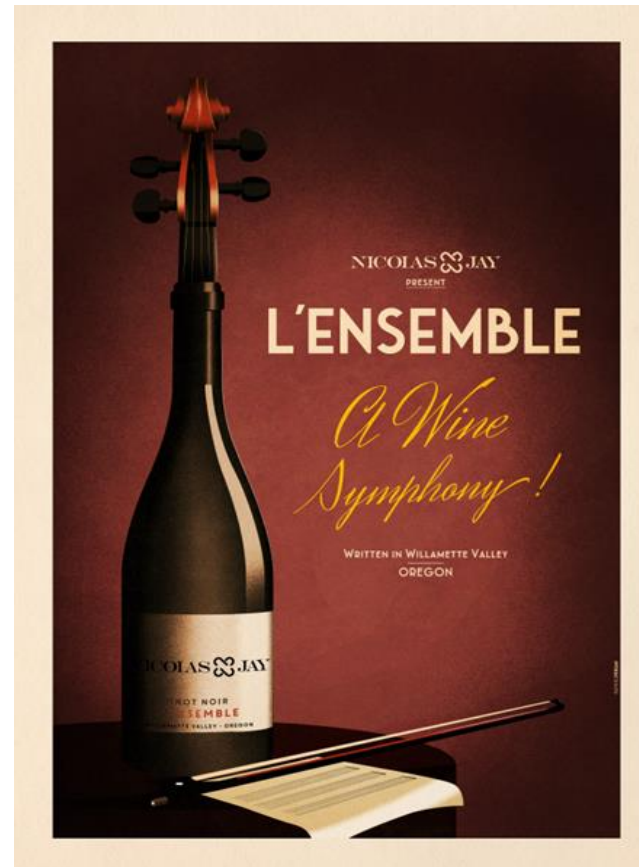
Since our first vintage, we have learned considerably more about the vineyards we harvest year after year. As those sites have matured, we have also come to know them more intimately, gaining a greater understanding of their identity and characteristics from vineyard, to block and down to the row. L'Ensemble encapsulates a strict temperament in channeling the raw beauty, tension and persistence from these top vineyard blocks and our most expressive barrels with vintage quality acting as our guide to levels of production. Jean-Nicolas Méo is a winemaker on a path of constant reflection, a devotion to learn and always at battle to improve with every vintage.



### *Wine Writer*

Matthew Jukes

I cannot believe how captivating this wine is. It is refreshing, cool, centered and balanced... Once again, there is staggering purity here. The fruit handling and this attention to detail are evident in every flavor molecule. This is a landmark wine for Nicolas-Jay. 19+/20 Points



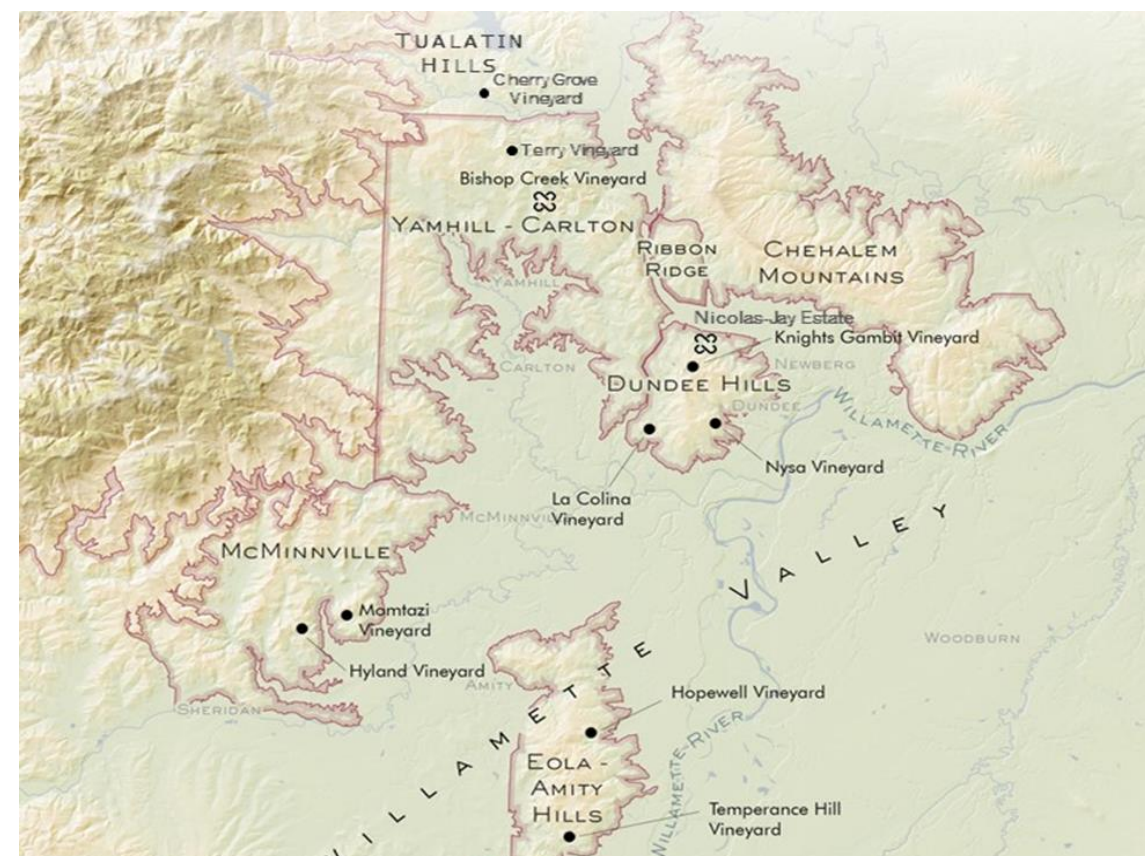
### *Master Winemaker*

The Whole of, the entire

The core objective to venture into the Willamette Valley would be two-fold. The pursuance of the best possible vineyards, first. Then arriving at the answer to this question; could a cuvée made outside the constraints of the Appellation d'Origine Contrôlée deliver sense of place and enchanting textures as prolifically as the great climats 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. The whole of, the entire. « The L'Ensemble »

### *Vineyard Sourcing*

- Eola-Amity AVA – 40%  
Temperance Hill Vineyard  
RPG Vineyard  
La Dolce Vita Vineyard
- Dundee Hills AVA – 34%  
Nysa Vineyard  
La Colina Vineyard  
Knights Gambit Vineyard
- Yamhill-Carlton AVA - 23%  
Shea Vineyard  
Bishop Creek Vineyard  
Terry Vineyard
- Tualatin Hills AVA – 3%  
Cherry Grove Vineyard



### *Technical Information*

Farming: Organic, Bio-dynamic, LIVE  
Harvested: September 8-26  
Fermentation: Spontaneous native yeast  
Aging: 15 mo. 40% new French  
Filtration/ Fining: None  
Production: 82 barrels

## AFFINITÉS CHARDONNAY, WILLAMETTE VALLEY

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



### Technical Information

Farming: Organic, LIVE  
Harvested: September 9 – October 14  
Fermentation: Spontaneous native yeast  
Aging: 13 mo. 25% new French  
Filtration/ Fining: Unfiltered, light fining  
Production: 19 barrels



### Vineyard Spotlight BISHOP CREEK

- Yamhill-Carlton AVA
- 700' feet elevation
- Ancient marine Sedimentary
- Clones 76, 548, 95
- Original plantings in 1998, 2004, 2018
- Characteristics: *High tension and drive with apple blossoms, sugar lemon, sweet herbaceous notes and Kaffir lime leaves. Enmeshed around a crushed granite and limestone core. Chalky river rock minerality and a bright orange zest component.*

### Vineyard Sourcing & Characteristics

Bishop Creek Vineyard – 25 years old  
Yamhill-Carlton  
“Tension, minerality, lemon verbena”  
Organic  
Spirit Hill Vineyard – 24 years old  
Eola-Amity  
“Tangerine, pineapple, length”  
Organic  
Von Oehsen– 20 years old  
Eola-Amity  
“Preciseness, apricot, crisp apple”  
LIVE

### Co-Founder JAY BOBERG

Affinités Chardonnay is a wine that captures the spirit of the vintage, the subtleties of the personality of the acids, or the density of Chardonnay fruit that year. The quality of Willamette Valley Blanc is truly phenomenal and yet there still exists an enormous amount of potential. Affinités embodies this region, from vintage to vintage, at an extremely high level of quality.





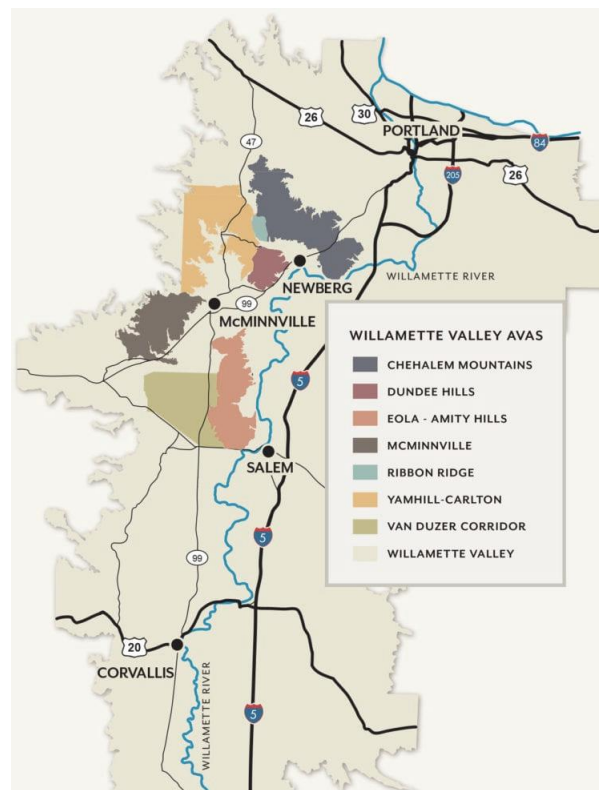
## SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

The climate in the Eola-Amity Hills is greatly influenced by its position due east of the Van Duzer Corridor, which provides a break in the Coast Range that allows cool Pacific Ocean air to flow through. This decreases temperatures in the region dramatically, especially during late summer afternoons, helping grapes retain acidity as they ripen. Spirit Hill vineyard, literally, sits on top of these spacious hills with aspects in every direction by virtue of its amphitheater shape. Tucked away in the trees is an old pioneer cemetery, which has inspired the vineyard's ghostly name.



### *Vineyard Spotlight* SPIRIT HILL

- Eola-Amity AVA
- 700' elevation
- Jory (deep, free-draining volcanic basalts)
- Clones 76, 95
- Maritime climate
- Original plantings in 1999
- Characteristics: *Lemon pith, white peach and jasmine aromas are consistent elements from this high-elevation vineyard. Great tension and naturally high acidity combine to form a tightly-wound, energetic wine that is both flashy and profound.*



### *Master Winemaker* JEAN-NICOLAS MÉO

Spirit Hill Vineyard Chardonnay is a very unique site that captures the pure essence of what Eola-Amity is all about. An older planting at a high-elevation, the fruit from this site is consistently small-berried with high levels of natural acidity and tension that has been of great interest to our Winemaking team at Nicolas-Jay for many years. So spectacular is this fruit, we were compelled to elevate the wine to a single vineyard bottling to show off its magnificence.



#### *Technical Information*

Farming: Organic  
Harvested: October 6-14  
Fermentation: Spontaneous native yeast  
Aging: 13 mo. 40% new French  
Filtration/ Fining: Unfiltered, light fining  
Production: 4 barrels

ITEM	<b>Bishop Creek Vineyard</b> Yamhill-Carlton Pinot Noir (Estate) Production: 13 Barrels Release: Fall	<b>Own-Rooted</b> Willamette Valley Pinot Noir Production: 14 Barrels Release: Fall	<b>Willamette Valley</b> Willamette Valley Pinot Noir Production: 25 Barrels Release: Spring	<b>L'Ensemble</b> Willamette Valley Pinot Noir Production: 74 Barrels Release: Fall	<b>Spirit Hill Vineyard</b> Eola-Amity Chardonnay Production: 4 Barrels Release: Fall	<b>Affinités</b> Willamette Valley Chardonnay Production: 19 Barrels Release: Spring
VINEYARD DETAIL	<b>Bishop Creek (Estate), Yamhill-Carlton</b> 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	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Planted 1988, ungrafted, organic <b>Nysa, Dundee Hills</b> Planted 1989, ungrafted, Pommard <b>Hyland, McMinnville</b> Planted 1974, ungrafted, bio-dynamic	<b>Select high-quality sites may include:</b> Bishop Creek, Yamhill-Carlton Nysa, Dundee Hills Momtazi, McMinnville Temperance Hill, Eola-Amity La Colina, Dundee Hills RPG, Eola-Amity	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Planted 1988, ungrafted, organic <b>Select high-quality sites may include:</b> Shea, Yamhill-Carlton Temperance Hill, Eola-Amity La Colina, Dundee Hills Knights Gambit, Dundee Hills Nysa, Dundee Hills	<b>Spirit Hill, Eola-Amity</b> 1,000 feet elevation planted in 1999 Clones: 76, 95 Organic	<b>Bishop Creek (Estate), Yamhill-Carlton</b> Ancient marine sedimentary 750' elevation, planted 1998, 2000, 2007 Organic, no-till <b>Spirit Hill, Von Oehsen</b> 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, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 50% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 14 months 20-25% new French Bottled unfiltered, unfinned, vegan	Organic, bio-dynamic, LIVE certified Hand-picked, hand-sorted, dry farmed No stems, ambient fermentations 16 months 30-40% new French Bottled unfiltered, unfinned, 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	<b>WS</b> 93 Points 19v   <b>JS</b> 93 Points 18v   <b>IWR</b> 97 Points 21v   <b>JS</b> 95 Points 21v   <b>94</b> Points 18v   <b>Vinous</b> 93 Points 21v   <b>95</b> Points 18v   <b>Decanter</b> 94 Points 21v   <b>94</b> Points 18v   <b>W&amp;S</b> 94 Points 21v   <b>JD</b> 96 Points 21v	<b>WS</b> 94 Points, 21v   <b>94</b> Points 19v   <b>93</b> Points 18v   <b>IWR</b> 97 Points 21v   <b>95</b> Points 19v   <b>97</b> Points 18v   <b>JS</b> 96 Points 21v   <b>96</b> Points 19v   <b>94</b> Points 18v   <b>Vinous</b> 93 Points 21v   <b>94</b> Points 18v   <b>Decanter</b> 94 Points 21v   <b>96</b> Points 18v   <b>W&amp;S</b> 95 Points 21v   <b>JD</b> 96 Points 21v	<b>WS</b> 95 Points 19v   <b>94</b> Points 18v   <b>93</b> Points 17v   <b>IWR</b> 93 Points 19v   <b>93</b> Points 18v   <b>WA</b> 96 Points 19v   <b>95</b> Points 18v   <b>JS</b> 95 Points 19v   <b>93</b> Points 18v   <b>Vinous</b> 92 Points 18v   <b>Decanter</b> 93 Points 17v   <b>95</b> Points 18v   <b>W&amp;S</b> 93 Points 19v	<b>WS</b> 94 Points, 21v   <b>94</b> Points 19v   <b>94</b> Points 18v   <b>IWR</b> 96 Points 21v   <b>93</b> Points 19v   <b>94</b> Points 18v   <b>WA</b> 96 Points 19v   <b>95</b> Points 18v   <b>JS</b> 94 Points 21v   <b>94</b> Points 19v   <b>93</b> Points 18v   <b>Vinous</b> 94 Points 18v   <b>Decanter</b> 93 Points 21v   <b>95</b> Points 18v   <b>W&amp;S</b> 94 Points 18v   <b>JD</b> 95 Points 21v	<b>IWR</b> 96 Points 21v   <b>JS</b> 95 Points 21v   <b>Decanter</b> 94 Points 21v   <b>JD</b> 95 Points 21v	<b>Decanter</b> 94 Points 21v   <b>WS</b> 92 Points 21v   <b>92</b> Points 20v   <b>IWR</b> 97 Points 2021v   <b>95</b> Points 20v   <b>WE</b> 92 Points 20v   <b>WA</b> 94 Points 19v   <b>JD</b> 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, anise, blue fruits 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 dominate 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	High-elevation site Named for old pioneer cemetery on site Eola-Amity is A+ Chardonnay AVA NE facing, organic Jory (volcanic basalt) Late picking site, dense, tightly-wound Peach, jasmine, minerals, high-tension	Top quality sourcing, small production "Spirit of the vintage" cuvée Organic, bio-dynamic, LIVE Ambient fermentations in barrel 100% ML, no battonage to retain freshness Unfiltered, light fining, vegan Expressive, terroir driven, preciseness Tension, citrus-minerals, exuberant