

2022

PINOT NOIR

WILLAMETTE VALLEY



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.

TASTING NOTES

This blend is almost equally divided between the regions of Eola-Amity, Dundee Hills and Yamhill-Carlton and shows a deeper hue and color saturation than prior vintages. Its been impressive to watch the winemaking team assemble this cuvee into an allegorical representation of each vintages subtle differences while also delivering the typicity of pure Willamette Valley aroma and texture. And this 2022 version delivers once again with a delicate floral component that's ethereal and elegant. There's black cherries and hints of fresh Gala apples, gentle baking spices and light toasted oak barrel. A lovely red cherry powder texture emerges that seems to unlock aromas of sarsaparilla and raspberry-clove essence. The tannin structure is delicate, but everlasting, and the wine shows good density and plenty of age ability. The hurdle here is the wines alluring style at this youthful state, a prettiness that is so inviting right now that pulling the cork as soon as you can could very well be a sound decision.

VINTAGE NOTES

The 2022 vintage was one of the most unique harvests in recent memory. Typical rainfall and winter temperatures kicked off the vintage, but winter was not yet over as temperatures plummeted in April. Bloom resumed, but a late budbreak found us delaying our first pick until October 10th, a full 30 days beyond the 2021 harvest schedule. But this prolonged hangtime and extended cool evenings of September and October generated compelling and unique acid structures and textures. Pinot Noir shows classic, cool-climate aromatics reminiscent of vintages long ago. A delicate and ethereal structure shows elegance on the front end, but a generous complexity develops in the mid-palate with waves of citrus fruit acidity intermingling with a dark blackberry liqueur and minerality essence. Lifted and upright from start to finish with an unrelenting precision and energy throughout.

Harvested: October 4-16

Harvest Brix: 22.7

CÉPAGE: 100% Pinot Noir

CULTIVATION: Organic, bio-dynamic, LIVE

AVA: Eola-Amity, Dundee Hills, Yamhill-Carlton, McMinnville

VINE AGE: Up to 35 years

Vendange: Hand-picked, 1/8 ton cherry bins, field and winery sorting

VINIFICATION: 100% destemmed, spontaneous native yeast, unfinned, unfiltered

ÉLEVAGE: 13 MONTHS, 20% new French oak

TA: 5.8 G/L

P H: 3.56

DATE BOTTLED: April 16, 2024

CASES PRODUCED: 584

