

PINOT NOIR | WILLAMETTE VALLEY

Crafted By Master Winemaker Jean-Nicolas Méo

WINEMAKING PHILOSOPHY

“Locating the finest vineyards in the Willamette Valley has been paramount, but how we approach these vineyards and handle the fruit is equally as important as the grapes themselves. Our goal is always to capture that brief moment when the vineyard is in perfect balance, so when you open that bottle you’re swept away to that place. You can experience the character of the vintage with all of your senses.” Jean-Nicolas Méo

- **Harvest can only begin** when acid and sugar are in perfect balance. We will not compromise natural acidity levels for ripeness, to create wines of balance and persistence we must pick when the grapes have a brightness in their flavor and persistence in their texture
 - Green thinning to establish lower cluster counts per vine
 - Gentle picks and vigorous sorting
 - Utilize small 1/8-ton cherry bins, one cluster on top of another, to protect from crushing the clusters
 - 12-person winery sorting table to, once again, remove under and over ripe berries and MOG
 - 100% destemming
 - Slow, steady press cycles at low pressures for pure fruit and a silky mouthfeel
 - Extended cold maceration/soaks to establish texture and freshness
 - Native yeast fermentations
 - 40+ small fermentation vessels to micro-ferment by block
 - Gentle aeration and extraction
 - Pumpover while the berries are intact to accentuate weight, body and flavor and reduce the influence of seed and skin tannins
 - If necessary, punchdowns are executed at dryness to round out tannin structures
 - Bottled unfinned, unfiltered and vegan



100% Organic, Bio-dynamic, LIVE certified, Salmon Safe

- The Nicolas-Jay Estate only partners with growers who are committed to the highest sustainability standards
- Regenerative farming practices like cover crops and compost are used to enhance soil health and the local ecosystems. Insectaries and no-till farming techniques build natural biodiversity across many of the vineyards we farm, creating a haven for bees, butterflies, and other pollinators
- Bottling our wines in lighter, more eco-friendly glass reduces our carbon footprint impact

The Nicolas-Jay Estate is committed to the highest possible holistic and regenerative farming standards

