

NICOLAS-JAY ESTATE 2022 PINOT NOIR, WILLAMETTE VALLEY

The Winery

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

A former vineyard owner and grower in the Napa Valley, Jay delivers a unique passion and discipline for quality control, estate management and grower relations. An important and esteemed music industry icon, Jay now couples a business acumen with a natural congeniality that is pivotal to the estate's success.

After 30+ years of Winemaking in Burgundy, and a desire to further challenge himself, Jean-Nicolas was elated to innovate once again. This time in the Willamette Valley. In the early 2000's he explored the Côte d'Or and created "Méo-Camuzet Frère et Soeurs" négoce label. The Nicolas-Jay Estate would allow him to discover what possibilities exist in the new world first-hand. Applying his viticulture and winemaking gifts to create a range of wines that would be far more obtainable than the Domaine's, but every bit as world-class.



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.

Harvest

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.

Vineyard	AVA	Vine Age	Contribution	Farming
Temperance Hill	Eola-Amity	43 years	White pepper, stone, hibiscus	Organic
RPG	Eola-Amity	28 years	Cardamon, orange, clean	LIVE
La Colina	Dundee Hills	23 years	Pomegranate, clove, black tea	LIVE
Nysa	Dundee Hills	35 years	Elegance, red fruits, spice	Organic
Bishop Creek	Yamhill-Carlton	36 years	Power, granite, blue fruits	Organic
Terry	Yamhill-Carlton	19 years	Blackberry liqueur, earth	Organic
Momtazi	McMinnville	26 years	Wild blackberry, sweet citrus	Bio-dynamic

Winemaker 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.



Farming: Organic, Bio-dynamic
AVA: Eola-Amity, Dundee Hills, Yamhill-Carlton, McMinnville
Harvested: Oct 4-16
Harvest Brix: 22.7
Vinification: Spontaneous native yeast
Fining / Filtration: None
Élevage: 20% new French oak, 13 mo.
TA: 5.8 g/L, **pH:** 3.56
Alcohol: 13.0%
Date Bottled: April 14, 2024
Production: 584 cases