

## ORIGIN: WILLAMETTE VALLEY, OREGON

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 estates 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.



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

### *Brand Principle*

Make exciting, authentic, hand-crafted, naturally alive and terroir-driven wines by being meticulous, resolute and relentless toward quality. Be curious, eager and engaging and also respected for carving our own path. Honor our community and create shared experiences that bring people together. Be ready to innovate and modernize but always remain true to our Burgundian farming and winemaking traditions as stewards of the land we farm. And, with humility, we will always credit our principles, our brand identity, our winemaking philosophy and our brand story for all earned success.

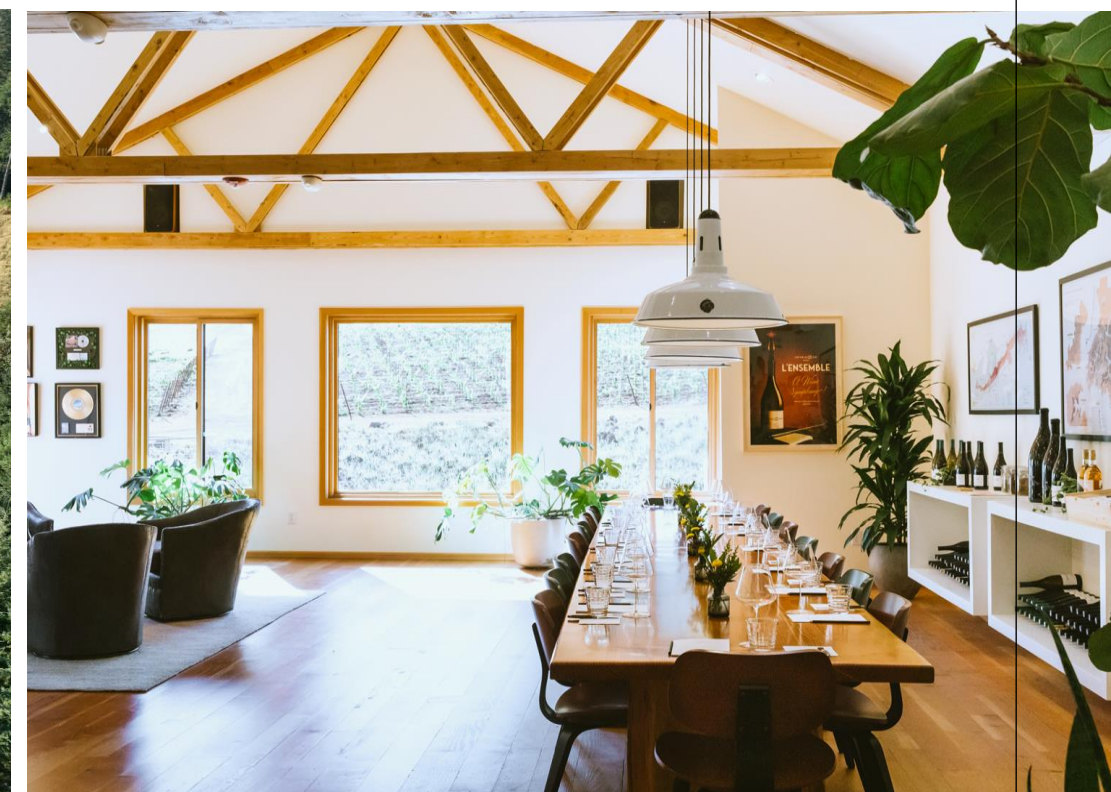
## THE NICOLAS-JAY ESTATE, DUNDEE HILLS

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

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

**Block 3A**  
 Variety: Pinot Noir  
 Year Planted: 1988  
 Clone: Wadenville  
 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.



## WINEMAKING PHILOSOPHY | PINOT NOIR CRAFTED BY MASTER WINEMAKER JEAN-NICOLAS MÉO

“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

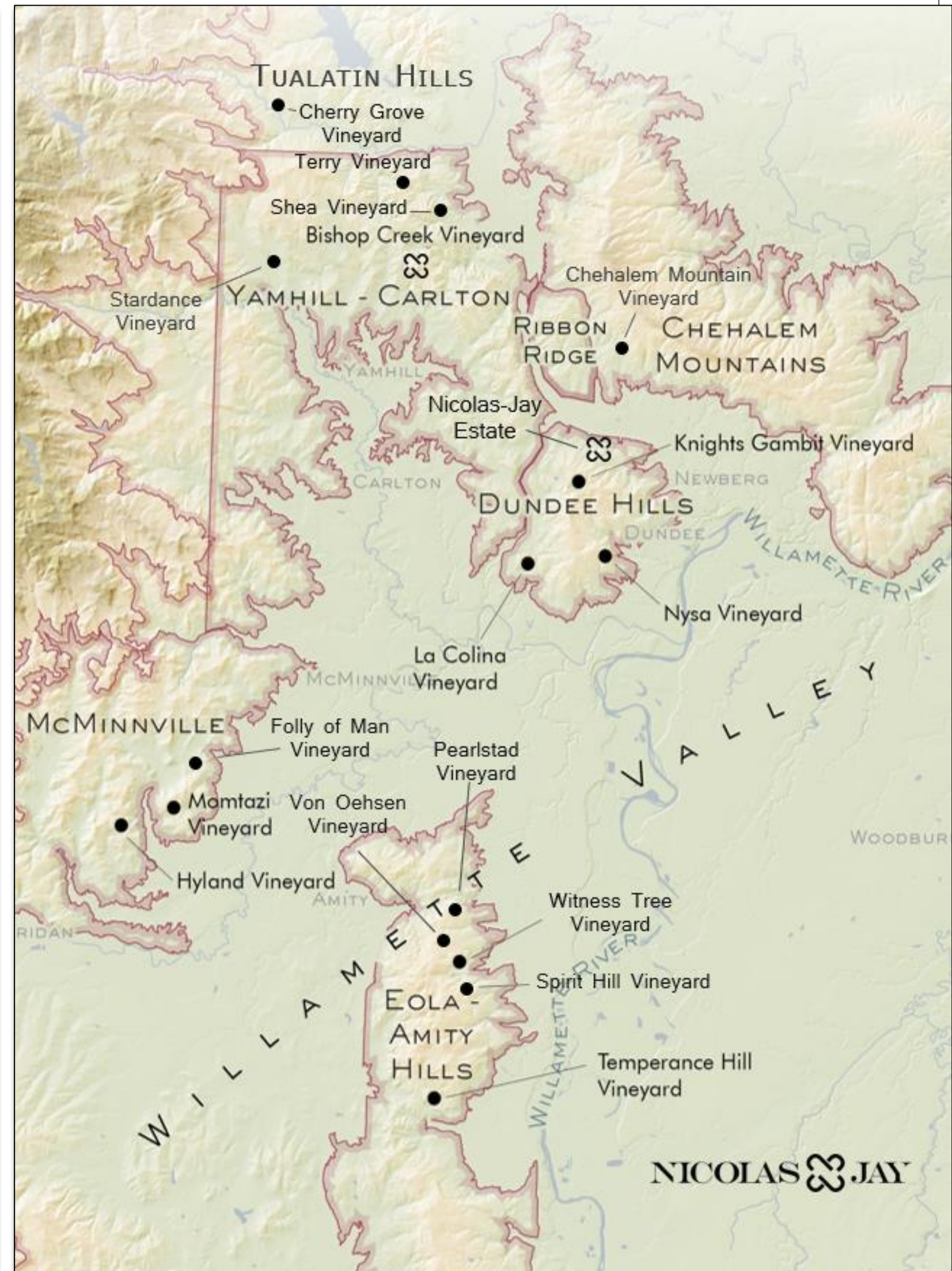
**Harvest can only begin** when acid and sugar are in perfect balance. We will not compromise natural acidity levels for ripeness, to create wines of balance and persistence we must pick when the grapes have a brightness in their flavor and persistence in their texture

- 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 unfiltered, 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



## 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

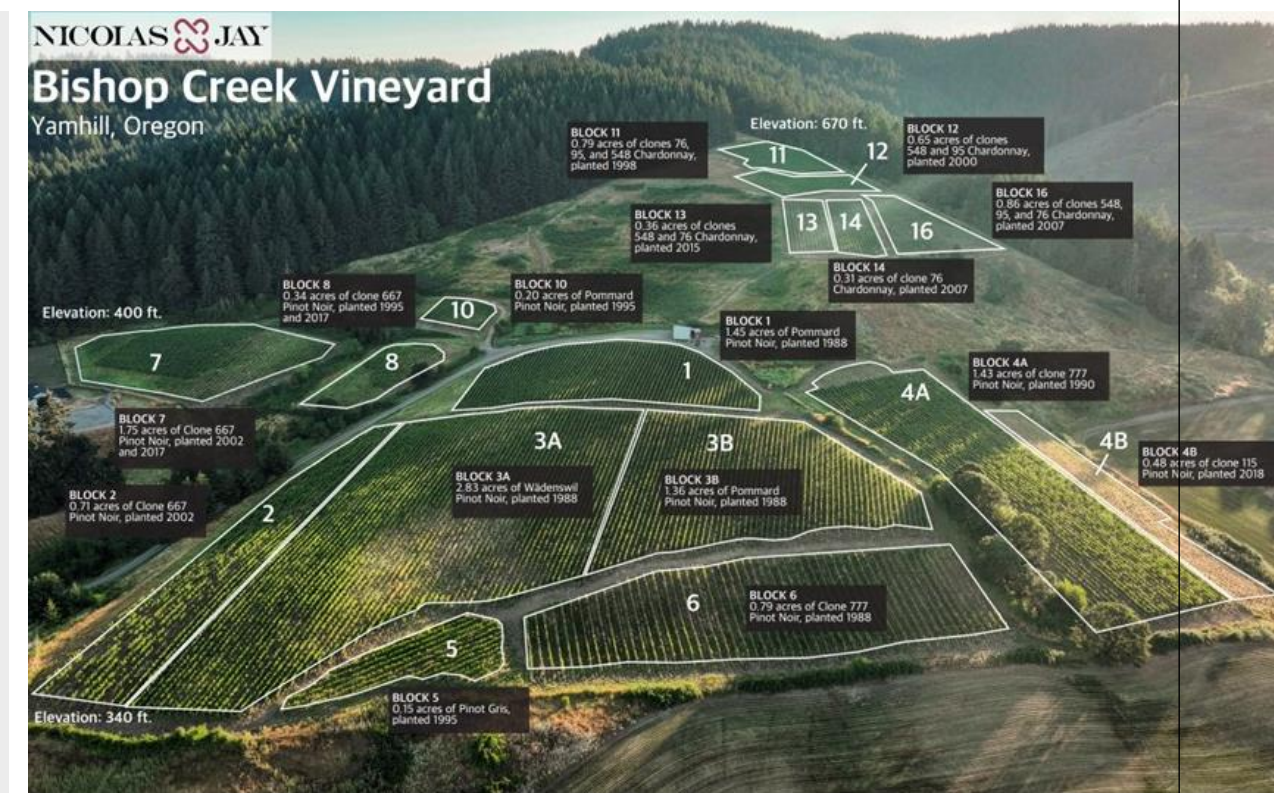


### Wine Writer International Wine Report

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.



*Vineyard Spotlight*  
HYLAND

- McMinnville AVA
- South-facing bench at 600’-800’
- Jory (deep, free-draining volcanic basalts)
- Ungrafted rootstock
- Coury clone
- Original plantings in 1971
- Characteristics: Bouquet of autumnal spices, cocoa, cola and dried florals. It’s seductively textural with soothing silken red berries and rosy inner florals swirling over a core of juicy acidity, lifted by sour citrus hints.

*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.



*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

## 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.*



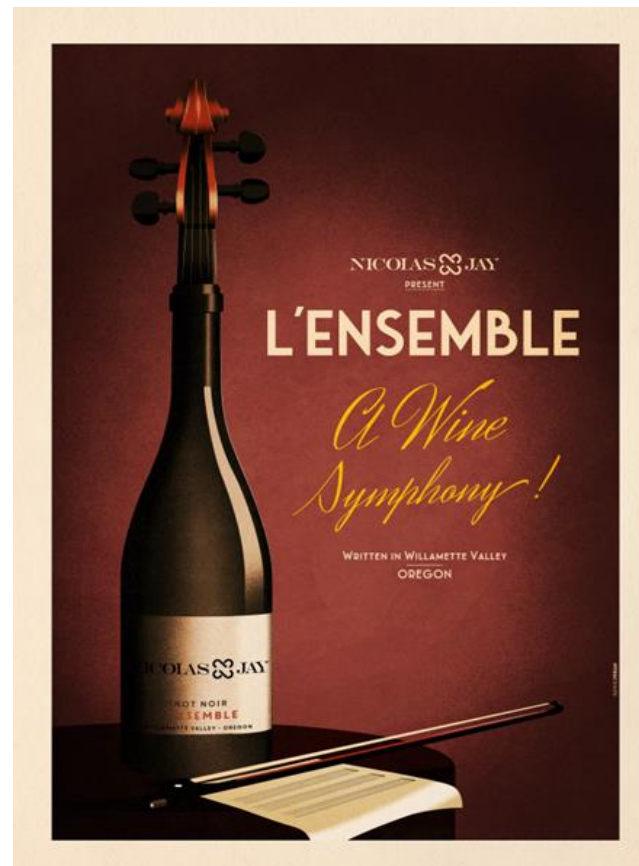
## L'ENSEMBLE PINOT NOIR, WILLAMETTE VALLEY

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* Jeb Dunnuck

The 2022 Pinot Noir L'Ensemble is a top 100 Wines of the Year contender. Sporting a reflective medium ruby hue in the glass, it's pretty and inviting on opening, with pure notes of wild berries, delicate spices, crushed stones, and fresh roses. **94 Points**

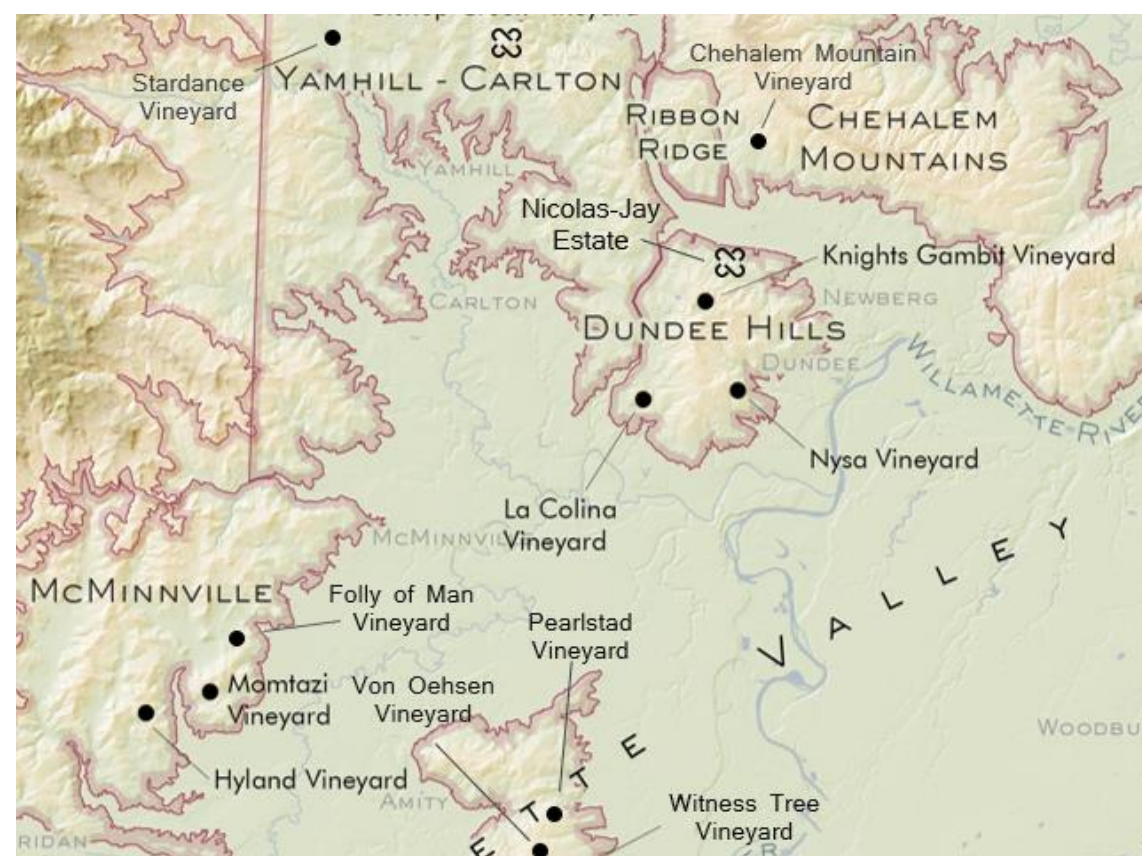


### *Master Winemaker* The Whole of, the entire

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



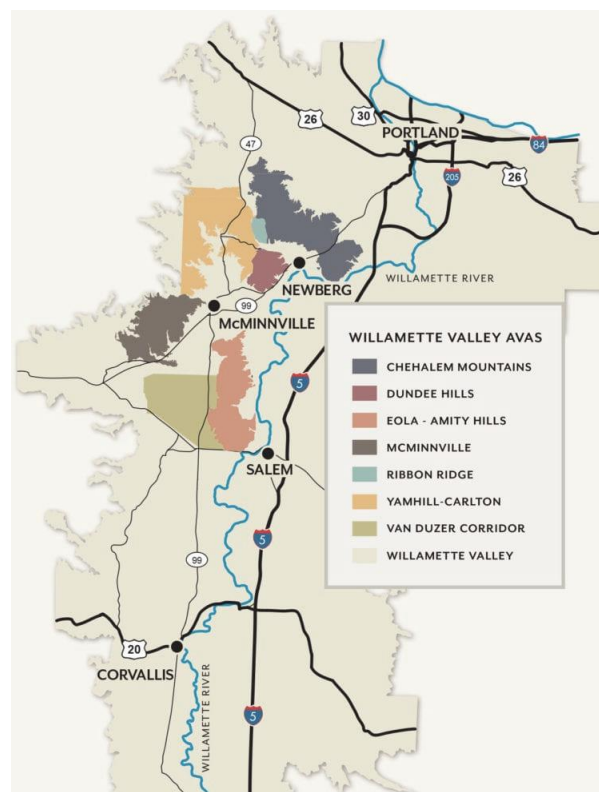
## SPIRIT HILL VINEYARD CHARDONNAY, EOLA-AMITY

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.



### 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



### 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.



## 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.

