

# Maysara Biodynamic Jamsheed Pinot Noir

## THE FACTS

COUNTRY: USA - OR  
REGION: Willamette Valley  
APPELLATION: McMinnville  
CEPAGE: 100% Pinot Noir  
WINEMAKING: Dijon (113, 114, 115, 667, 777), Pommard & Wadenswil clones; Native yeast fermentation.  
ALCOHOL BY VOLUME: 13.7%  
AGING: 12 months in French oak (10% new)  
ANNUAL PRODUCTION: 4907 cases

## THE STORY

Maysara Winery and Momtazi Vineyard, located in McMinnville, Oregon, are a Demeter-certified Biodynamic winery and vineyard owned and operated by the Momtazi family. Maysara means "house of wine" translated from Farsi, a reflection of wine's importance in their Persian culture. A family operation through and through, father Moe Momtazi farms the land, mother Flora keeps the books, and the three daughters, Tahmiene, Naseem, and Hanna are the winemaker, president of sales, and events manager, respectively.

**PHILOSOPHY:** Following ancient holistic farming techniques Moe learned from his grandparents in Iran, we practice a nature-to-nature approach. Our estate is a self-sustaining ecosystem, requiring nothing from the outside, and our winemaking philosophy follows suit with minimal intervention practices.

## THE ADJECTIVES

**OVERALL:** Generous & graceful

**AROMAS / FLAVORS:** Blackberry, ripe cherry and cracked black pepper

**MOUTHFEEL:** Full with mature, lengthy tannins

## THE SELLING POINTS

Biodynamic, female made, and estate vineyard

**AWARDS:** 92pts Wine & Spirits, 92pts James Suckling, 91pts VinePair, 91pts Wine Enthusiast

**SUSTAINABILITY:** Certified Biodynamic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Duck confit, Pomegranate glazed short ribs

