



2005 Anahita Riesling McMinnville A.V.A



Suggested Retail Price: \$20

THE STORY OF ANAHITA

Anahita was extremely popular in her time, not unlike Riesling in ours! As an ancient Persian goddess, Anahita was tasked with both water and fertility. Often portrayed in a shimmering golden cloak and diamond tiara, and referred to as “the immaculate one,” Anahita was the patroness of women everywhere.

TASTING NOTES

This off-dry Riesling showcases the layered fragrance that has brought much fame to the varietal. The focused, structured nose of key limes and ruby red grapefruit dissolve into hints of quince and spicy, baked apple pie. The creamy mouth-feel gives the wine a full approach on the palate, ending with a fresh, clean finish. This off-dry style of Riesling pairs well with scallops, crab cakes, dessert or all by itself!

WINEMAKER'S COMMENTS

This year's Anahita Riesling is from fruit grown at Yamhill Valley Vineyards, our neighbor to the East. We feel it showcases the purity of fruit grown in the McMinnville A.V.A. which allows for a very concentrated bouquet. The Riesling was harvested on the third of November, 2005, and whole cluster pressed, allowing the juice to settle the heavy lees for two days before being racked into neutral barrels. It was aged nine months prior to bottling. It was lightly fined with organic skim milk, but was not cold stabilized. If some tartrates (small snowflake-like crystals) appear, this is a sign of minimal winemaking.

FRUIT SOURCE

The Riesling was sourced from two blocks of neighboring Yamhill Valley Vineyards. The blocks range from 250 to 350 feet in elevation. The 20 & 22-year old vines are planted on basalt-based, marine sedimentary and volcanic soils, some of the oldest to be found in Oregon.

VINEYARD AND WINEMAKING PRINCIPLES

At Maysara Winery and Momtazi Vineyard, we are committed to capturing the complete expression of our land and conveying it to you through superior quality in every bottle. We practice only low-impact, holistic farming methods in our certified Biodynamic® vineyard. We are confident these principles are the best way to capture the true essence of the soil in our fruit and ensure the health of our vines for generations. This philosophy is carried into the cellar, where gentle winemaking practices produce wines with intensity, sophistication and elegance while maintaining a purity of both fruit and earth.

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