



2005 Mitra Pinot noir

Momtazi Vineyard, McMinnville A.V.A.



Suggested Retail Price: \$85

THE STORY OF MITRA (“MEE-TRAH”)

Mitra was an ancient Persian deity of friendship and oaths, and was thought to be the source of cosmic light. He was also assigned the domain of human welfare. With that in mind, this small-lot wine is made entirely from our Biodynamically-farmed estate grapes. It is our oath to you of our utmost quality, for your enjoyment and general well-being.

TASTING NOTES

As seen throughout our wines, color has never been a problem at our Momtazi vineyard. Mitra’s brilliant magenta, dark cherry color is a backdrop for tantalizing aromas of black plums, cherries, raspberries, along with hints of dark mocha and chocolates. Fine, but persistent tannins frame an opulent, long finish showcasing dark, smoky fruits, spices and above all, the vineyard’s elegance. While approachable now, this Persian deity will reward cellaring.

WINEGROWER’S COMMENTS & FRUIT SOURCE

The fruit for the 2005 Mitra Pinot noir was harvested from late-September to mid-October. Mitra is a four barrel blend representing the entire colonial selection of Momtazi Vineyard. Barrel selection ranged from new to six year old French oak. Fruit included Pommard (25%) and Dijon (75%) clones 113, 114, 115, 667 and 777. After harvest, 85% of the fruit was de-stemmed prior to a native 2-3 week fermentation. This was followed by retrieving the free run wine at exactly the finest moment. Once in 50% new oak, Mitra underwent complete malolactic fermentation, was racked off its lees once in 13 months and then bottled. This wine was neither fined nor filtered.

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 and the unique accent of our terroir 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.

All fruit sourced from our 100%
Biodynamic® Vineyard

