



MAYSARA

15765 Muddy Valley Road  
McMinnville OR 97128  
503-843-1234

## 2001 Willamette Reserve Pinot Noir

### *Tasting Notes:*

Intense dark garnet color with a smoky, cherry compote nose. The rich texture and firm structure from the ripe, heavier grain tannins balance nicely with the acidity and tart cherry flavor. Enjoy now or cellar to 2005.

### *Wine Making Notes:*

Grapes were de-stemmed and cold soaked prior to 92°F fast primary fermentations in stainless steel vats. This was followed with extended maceration before pressing off the skins and putting the wine to barrel. Once in oak, the wine underwent malolactic fermentation and was racked off its lees 3 times before bottling.

Harvest Dates: October 4 & 6, 2001

Average Brix at Harvest: 23.7

Yeasts: BM45, EC1118, BRG

Oak: 11 months in French barrels, 30% new

Malolactic: 100% Complete

Fining: Polished with egg whites

Filtering: None

Total Acidity: 6.16 g/l

Final pH: 3.57

Residual Sugar: Fermented to Dryness

Alcohol: 13.7%

Bottling Date: September 18, 2002

Cases Produced: 550

Release Date: November 29, 2002

### *Grape Source:*

15% Momtazi Vineyard, 3 year old vines.  
60% Ankeny Vineyard, 18 year old vines.  
25% Hyland Vineyard, 18 year old vines.  
All fruit from sustainably farmed vineyards of Pommard and Dijon clones cropped between 1.5 and 2.5 tons per acre on a variety of soil types.

As a family owned business committed to superior quality, Maysara Estate Winery is proud to offer its first vintage, 2001. The winery and estate vineyard, Momtazi Vineyard, were founded on Moe Momtazi's commitment to following his grandparent's tradition of organic farming. We practice low-impact and organic farming methods on our 175 acres of Pinot Noir, and we are educating ourselves on biodynamic agriculture. We are confident these disciplines are the best way to capture the true essence of the soil in our fruit and to ensure the health of our vines for many generations. This philosophy is carried into the cellar, where gentle winemaking practices complete the expression of the land. The results are high-quality, intense and elegant wines. Jimi Brooks brings 4 years of Beaujolais experience, 5 years as Assistant Winemaker at Willakenzie Estate and 4 years of producing his own label to lead the winemaking team of Christopher Williams and Chris J Primus.