



— 2015 JAMSHEED PINOT NOIR —

BIODYNAMICS

At Maysara Winery and Momtazi Vineyard, we are committed to capturing the true expression of our land and conveying it to you through the premium quality found in every bottle. We practice low-impact, holistic farming methods in our Demeter certified Biodynamic® vineyard and carry this philosophy into the cellar, where our Biodynamic® winemaking practices produce wines with intensity and elegance while maintaining natural harmony between fruit and earth.

OLD WORLD WINEMAKING

The Momtazis believe in holding vintages until the wine is fully evolved, rather than releasing chronologically. Each vintage is unique and should mature on its own timeline.

SOURCE

Estate Pinot Noir from Momtazi Vineyard; Dijon (113, 114, 115, 667, 777), Pommard

WINEMAKING

*Native yeast fermentation and malolactic
Aged 12 months in French oak barrels, 10% new
Filtered, no fining*

HARVEST

14 September - 2 October 2015

BOTTLING

September 2016

PRODUCTION

4,907 cases

ALCOHOL

13.7%



STORY OF JAMSHEED

According to ancient Persian legend, King Jamsheed was able to observe his entire realm by peering into his full wine goblet.

VINTAGE

Many think that 2015 is the best year Oregon has had in a long time. If you're looking to age wines, 2015 is a great choice to start buying up and holding for a long time to come. Pretty fruits, the Oregon earthiness you've grown to know and love come together in harmony with a wine that is fit for any occasion.

TASTING NOTES

This approachable Pinot covers all the bases. Plenty of generous fruit, with black cherry, raspberry, blackberry, plum, and black currant, play beautifully with its slightly more serious side of sweet smoke, forest floor, and cracked black pepper. Well-integrated fine tannins and a long finish make this the ideal dinner party wine.

CURRENT SCORES

92 | Wine & Spirits, James Suckling, Jeb Dunnock

91 | VinePair, Wine Enthusiast