



— NV SPARKLING PINOT NOIR ROSÉ —

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 to produce wines with intensity and elegance while maintaining natural harmony between fruit and earth.

SOURCE

*100% estate Pinot Noir from Momtazi Vineyard, vines planted from 1998-2004 in volcanic and sedimentary soils.
Clones: Pommard, Dijon 113, 114, 115, 667 777.*

BRIX

18

WINEMAKING

*Whole cluster into press
Native yeast primary fermentation in 100% stainless steel
Spontaneous malolactic conversion
Racked once
Crossflow filtration, no fining
Cold stabilized
Forced carbonation*

BOTTLING

June 2024

PRODUCTION

889 cases

RS

2.8 g/L

pH

3.00

ALCOHOL

12.5%



TASTING NOTES

A stunning sparkling rosé made with 100% Pinot Noir grapes that is balanced with high tension acidity and minerality. The fine bubbles keep the aromatics tight with a clean finish of dried cranberries, pomegranate, and wild strawberries.