



## 2015 CYRUS 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, 667, 777), Pommard*

### WINEMAKING

*Native yeast fermentation and malolactic*

*Aged 18 months in French oak barrels, 30% new*

*Filtered, no fining*

### HARVEST

*14 September - 2 October 2015*

### BOTTLING

*2 May 2017*

### PRODUCTION

*1,212 cases*

### ALCOHOL

*13.8%*



### STORY OF CYRUS

*King Cyrus the Great was instrumented in planting extensive vineyards and producing wine throughout his territory. Cyrus supplied his troops with wine rations for strength; however, he allowed some food and wine to be captured by the enemy. Once his enemies became intoxicated, Cyrus' army attacked and defeated them.*

### 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

*Elegant and playful, Cyrus opens the door with cranberry and red plum skin, followed by a lush black cherry note, inviting you in. Fresh soil and wet slate point to the garden out back, while a hint of black tea and spice begs for the warmth of company to stay for a while.*

**CURRENT SCORE** 92 | *Wine Enthusiast*

**PAST ACCOLADES** 94 | *2013 James Suckling*