

- 2016 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
Native malolactic conversion
Aged 11 months in French oak
barrels, 5% new
Racked once before bottling
Filtered, no fining

HARVEST

8-23 September, 2016

BOTTLING

14-16 August, 2017

PRODUCTION

5,276 cases

ALCOHOL

13.9%



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

After an unusually warm winter, a similar growing season followed that brought bud break late in the month of March versus our vineyards normal bud break period of late April. Flowering happened quickly and the consistent summer heat led to the first grapes being picked on September 8th—Maysara's earliest harvest pick date on record. The 2016 wines captured tantalizing fruits and bold structure characteristic of a consistently warm growing season in the McMinnville AVA.

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

93 | Jeb Dunnuck91 | Wine Enthusiast