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## 2019 3° PINOT NOIR

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### 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, 777*

### WINEMAKING

*Native yeast fermentation and malolactic  
Aged 9 months in 100% neutral French oak  
Racked once before bottling  
Filtered, no fining*

### HARVEST

*21 September - 6 October 2019*

### BOTTLING

*30 June - 1 July 2020*

### PRODUCTION

*3,043 cases*

### ALCOHOL

*13.9%*



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### STORY OF 3°

*Three Degrees is handcrafted by the three Momtazi sisters whose differing personalities - combined with elegance, finesse, and balance - reflect the dynamic characteristics of the Momtazi Vineyard from which the fruit is sourced.*

### VINTAGE

*A May full of record-setting highs began bud break and flowering before the weather cooled. Oregon's "June gloom" stayed until August when temperatures and humidity levels spiked, causing rampant mildew issues across the valley. Moe Momtazi preventatively sprayed our Biodynamic teas to keep the fruit disease-free through harvest. We did lose some clusters to botrytis, but the rest of the fruit was flawless.*

### TASTING NOTES

*Approachable and well-structured, aromas of blackberry and dark cherry fruits waft out of the glass. The palate awakens the senses with a bold core of elegant red and black fruits, earthy undertones, juicy acidity, and youthful tannins. This is a standout vintage of the 3° that will delight a range of palates and lend itself to food pairings galore.*

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**PAST ACCOLADES**    90 | 2018 *Wine Enthusiast*    91 | 2017 *James Suckling*

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