



## — 2020 ARSHEEN PINOT GRIS —

### 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

*100% estate Pinot Gris from Momtazi Vineyard*

### FERMENTATION

*Native yeast  
100% stainless steel*

### HARVEST

*15-30 September 2020*

### BOTTLING

*4 March 2021*

### PRODUCTION

*1429 cases*

### RESIDUAL SUGAR

*5.3 grams*

### ALCOHOL

*11.97%*



### STORY OF ARSHEEN

*Arsheen was an Archeamenian Princess during the 500 B.C. Era. She taught Astronomy and was granted the role of winemaker in the palace due to her impeccable palate and knowledge.*

### VINTAGE

*The 2020 growing season started with a cooler than average spring. A warm summer led up to the wildfires in September, but thankfully Momtazi Vineyard was not affected by smoke taint. Our 2020 wines are showcasing the bold flavors and aromatics that we expect from a warm, dry summer in the Willamette Valley!*

### TASTING NOTES

*A tantalizing perfume of lemon meringue, honey dew and lavender entrance the nose before the first sip whisks your palette away with flavors of apple, honeysuckle and a hint of marzipan on a crisp, clean finish.*

**PAST ACCOLADES** 92 | 2018 *Wine Enthusiast* 90 | 2016 *James Suckling*