



— 2020 AUTEES PINOT BLANC —

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 Blanc from Momtazi Vineyard

FERMENTATION

*Native yeast
100% stainless steel*

HARVEST

22 September 2020

BOTTLING

5 March 2021

PRODUCTION

202 cases

RESIDUAL SUGAR

8 grams

ALCOHOL

12.79%



STORY OF AUTEES

Autees is the ancient Persian Goddess that protects all plants, animals and trees on Earth. She is the protector of life and all things that grow.

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

Notes of freshly cut jasmine flowers and ripe peach pits waft out of the glass before a balanced palette of tropical fruits and cantaloupe ease into a long finish.

PAST ACCOLADES 90 | 2017 Wine Advocate 90 | 2012 Wine Enthusiast