



2020 3° 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, 777

WINEMAKING

*Native yeast fermentation
Spontaneous malolactic conversion
Aged 10 months in 100% neutral French oak
Filtered, no fining*

HARVEST

14 September- 6 October 2020

BOTTLING

9 August 2020

PRODUCTION

2,417 cases

ALCOHOL

13%



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

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

Bright red fruits, blackberries, and intriguing spice on the nose introduce you to this popular Pinot. Tart cherry, pomegranate, white pepper, and earthy tones meld with balanced acidity and fine tannins for a home run that over-delivers every time.

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