



— 2021 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

WINEMAKING

*Picked and pressed into stainless steel tanks
Native yeast fermentation
Racked and cold stabilized
Filtered, no fining, before bottling*

HARVEST

30 September 2021

BOTTLING

28 January 2022

PRODUCTION

384 cases

RESIDUAL SUGAR

3.9 g/L

ALCOHOL

12.5%



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

With an easy-going growing season, we are very excited about the 2021 vintage from Maysara Winery and Momtazi Vineyard. Aside from a couple of heat spikes over the summer, the temperatures remained balanced with light rainfall scattered throughout the season. The wines from the 2021 vintage are very balanced on the palate, with great structure and the perfect harmony of both fruit and terroir.

TASTING NOTES

Aromatic notes of freshly cut jasmine flowers and ripe peach pits waft out of the glass ahead of a balanced palate of tropical fruits, pineapple, and a refreshingly herbaceous character ease into a long finish.

PAST ACCOLADES 92 | 2018 Wine Enthusiast 90 | 2017 Wine Advocate