



## — 2022 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 once and cold stabilized  
Filtered, no fining, before bottling*

### HARVEST

*14 October 2022*

### BOTTLING

*4 April 2023*

### PRODUCTION

*315 cases*

### RESIDUAL SUGAR

*9.9 g/L*

### pH

*2.93*

### 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

*A long, cold, wet spring and late frost that coincided with bud break delayed early vine growth, though we fared better than northern appellations. Luckily, the hot, dry summer caught the vines up in time for flowering, fruit set, and veraison. Leftover wet soils made for a healthy canopy, which, combined with July's heat, led to some mildew challenges. Even with lower yields, the fruit we did get enjoyed a beneficial ripening period before harvest, delivering quality over quantity!*

### TASTING NOTES

*Aromas of juicy white peach, crushed white pepper, sweet honeysuckle, and pineapple rind introduce you to this generous vintage. On the palate, asian pear, pineapple, cantaloupe, and a hint of honeysuckle harmonize with the sweeping acidity, while a beeswax mouthfeel lends richness to the mid-palate.*

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