



— 2022 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

WINEMAKING

*Native yeast fermentation
100% stainless steel
Racked twice and cold stabilized
Filtered, no fining, before bottling*

HARVEST

11-14 October, 2022

BOTTLING

20 December, 2022

PRODUCTION

1,288 cases

RESIDUAL SUGAR

6 g/L

ALCOHOL

12.3%



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

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

Generously fragrant aromas leap out of the glass, offering jasmine, spiced pear, green apple, honeydew, and white peach. The palate is crisp, with the green apple carrying over, mandarin, and a steely yet balanced acidity ready to accompany complex dishes to backyard conversations.

PAST ACCOLADES 92 | 2020 Wine Enthusiast 90 | 2016 James Suckling