



— 2023 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 & malolactic
97% stainless steel
3% Nomblot concrete egg
95% of wine underwent bâtonnage
Racked twice and cold stabilized
Crossflow filtration, no fining,
before bottling*

HARVEST

20-29 September, 2023

BOTTLING

9-10 January, 2024

PRODUCTION

2,217 cases

RESIDUAL SUGAR

4.7 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

The 2023 growing season began with some heavy rains, but tapered into dry weather as Spring turned to Summer. Good, consistent temperatures without many heat spikes allowed for a great fruit set without concerns of any disease issues and paved the way for the start of a great 2023 harvest season at Momtazi Vineyard. Sporadic showers came through the vineyard during harvest, but instead of bringing fear, they actually helped slow the progression of the sugars in the grapes, allowing the beautiful clusters to get a little more hang time on the vine before they were picked at optimal ripeness.

TASTING NOTES

Aromas of fresh cut honeysuckle, ripe honeydew melon, and yellow apple lead to a palate that can stand all on its own. Grapefruit, golden apples, and pears float atop juicy acidity and texture that won't quit. A complex white that will pair perfectly with creamy cheeses and weighty pasta dishes.

PAST ACCOLADES

*91 | '22 Wine Enthusiast 90 | '22 James Suckling
93 | '22 Paul Gregutt*