



## — 2023 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

*Native yeast fermentation in stainless steel tanks  
Racked twice before bottling  
Cold stabilized  
Crossflow filtration, no fining*

### HARVEST

*29 September 2023*

### BOTTLING

*9 January 2024*

### PRODUCTION

*434 cases*

### RESIDUAL SUGAR

*6.6 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

*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

*This limited-production delight jumps out of the glass with aromas of guava, juicy melon, pineapple juice, key lime, and fragrant jasmine. Tangerine, pineapple, peach and mouthwatering acidity make for a lively white that you'll keep going back to for more.*

### PAST ACCOLADES

*16 | '22 Jancis Robinson*

*94 | '22 Paul Gregutt*