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## NV SPARKLING PINOT NOIR ROSÉ

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### 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 to produce wines with intensity and elegance while maintaining natural harmony between fruit and earth.*

### SOURCE

*100% estate Pinot Noir from Momtazi Vineyard, vines planted from 1998-2004 in volcanic and sedimentary soils. Clones: Pommard, Dijon 113, 114, 115, 667 777.*

### BRIX

18

### WINEMAKING

*Whole cluster into press  
Native yeast primary fermentation in 100% stainless steel  
Spontaneous malolactic conversion  
Racked once  
Crossflow filtration, no fining  
Cold stabilized  
Forced carbonation*

### BOTTLING

*June 2024*

### PRODUCTION

*889 cases*

### RS

*2.8 g/L*

### pH

*3.00*

### ALCOHOL

*12.5%*



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## TASTING NOTES

*A stunning sparkling rosé made with 100% Pinot Noir grapes that is balanced with high tension acidity and minerality. The fine bubbles keep the aromatics tight with a clean finish of dried cranberries, pomegranate, and wild strawberries.*

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