



## — 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*