



# 2011 Oeil de Perdrix

## *Momtazi Vineyard*

**Release Date: May 26, 2012**

**Retail Price: \$18.00**

**Production: 310 cases**

**Crop Level: 1.7 tons/acre**

**Harvested: October 27, 2011**

**Bottled: April 2012**

**Alcohol: 9.5%**

**Suggested Pairings:  
Fish, pork tenderloin, cold meats, and picnic foods**

**Aging Recommendations:  
Enjoy in its youth**

**Available Bottlings:**

- 750 mL



### **Vineyard Notes**

Momtazi Vineyard is located in the McMinnville AVA, 7 miles west of McMinnville, Oregon. The Pinot noir came from two blocks planted in 2004 on a steep hillside and farmed using the biodynamic method. These blocks struggled to ripen in this very cool season and we decided to use them to make a crisp, low-alcohol white wine. Part of the way through fermentation, I was surprised at the beautiful aromatic and flavor profile and decided to produce a slightly off-dry, low-alcohol wine focused on its freshness and vibrant acidity.

### **Production Notes**

The grapes were pressed whole cluster and the barely colored juice was fermented at 60 degrees. The fermentation was stopped just short of dryness and not allowed to go through malolactic fermentation.

**Oeil de Perdrix** translates to “Eye of the Partridge” and is an old name for a very pale rosé wine made from Pinot noir.

### **Vintage Notes**

The 2011 season began with a very cool spring. This delayed shoot growth and the flowering phase which occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid-to-late October and was the latest in our 24-year history.

### **Tasting Notes**

The 2011 Oiel de Perdrix is straw colored with only the faintest hint of pink. Aromas of peach, apricot and plums are mixed with spring floral notes. Flavors of fresh, juicy peach and plum are balanced with just a touch of sweetness to balance its vibrant acidity. This is the perfect wine to pair with your summertime picnic in the park.