



2013 Pinot noir

Momtazi Vineyard

Release Date: September 1, 2015

Retail Price: \$36

Production: 1,008 cases

Crop Level: 1.6 tons/acre

Harvested: October 7, 2013

Bottled: February 2015

Alcohol: 13.0%

**Suggested Pairings:
braised meats, stews,
sausages, mushroom
dishes, or cassoulet**

**Aging Recommendations:
Up to 12 years**

Available Bottlings:

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams



Vineyard Notes

Momtazi Vineyard is located in the McMinnville AVA, 7 miles west of McMinnville, Oregon. The Pinot noir came from four blocks planted in 1999 and 2004 on a steep hillside and farmed using the biodynamic method. It has a south and SW exposure at an elevation of 550-750'. The McMinnville AVA is the one most strongly affected by coastal winds blowing through the Van Duzer corridor in the early evening. It is both a sunny, roasted hillside and a windblown ridge of thin soil that challenges the vines ability to survive. The wines produced reveal this dichotomy, being densely fruited and rustic at the same time. The wines produced from this AVA tend to be darker in fruit profile, richer in tannins, and more intense on the palate.

Production Notes

The de-stemmed grapes were fermented in small stainless and Burgundy oak fermenters with no SO2 allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 28% of which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

2013 was more stressful psychologically than the actual challenge posed by weather conditions. The primary reason for our success is that the grapes were almost completely ripe and clean when the weather conditions deteriorated. There were good tannins, balanced maturity and nice flavors. We just wanted a bit more ripeness before picking. Unfortunately on 9/21, with only a few sites picked, it began raining. Normally in Oregon it rains for 2-4 days, then clears. In 2013 the clouds shut out the sun for 11 days and it rained for nine of them. After the rain stopped, we had beautiful sun and one of the driest Octobers on record. The key to success was to pick before, during and after the rain, *based on the maturity and disease risk at each site and each block*. In a nutshell, pick the ripest, cleanest fruit possible.

Tasting Notes

This is a complex wine that reflects the heat of the afternoon sun, the cool, windy evenings, and the rustic soils of the McMinnville hills while retaining the dark beauty of its intense, ripe fruit. It is aromatically complex with layers of blue and black fruit, Indian spices, coffee hints, and pepper. In the mouth the blue/black fruit flavors and eastern spice notes are layered with a "sauvage" sense of wildness. Texturally layered, its flavors vary in intensity and quality over your tongue and palate. Ample ripe tannins balance with its acidity.