



2015 Pinot noir

Momtazi Vineyard

Production: 968 cases

93 Points – Wine Enthusiast – January 2020

92 Points – Vinous – January 2018

Crop Level: 1.9 tons/acre

**Harvested: September
21st, 2015**

Bottled: March 2017

Alcohol: 13.5%

**Suggested Pairings:
Braised meats, roasts,
mushroom or dishes with
eastern spices**

Vineyard Notes

Momtazi Vineyard is located in the McMinnville AVA, 7 miles west of McMinnville, Oregon. The grapes for this wine come from four blocks at the top of the vineyard on steep, exposed and windblown hillsides. Planted in 1999 and 2004 on thin, poor soils, the vines have a south and SW exposure at an elevation of 680-760'. The vineyard is certified biodynamic by Demeter.

Production Notes:

The de-stemmed grapes were fermented in small stainless steel and Burgundy oak fermenters. After gently pressing and settling the wine aged in French oak barrels, 28% which were new, for 16 months before bottling by gravity.

Vintage Notes:

The summer of 2015 started off with intense heat that faded off into a very warm and sunny season. Harvest began early with us first picking fruit on September 2 in cooler conditions. Yields were about 15% higher than normal. We continued to harvest throughout September and finished by the end of the month. The balance of flavor, tannin, acid, and sugar were as perfect as I have seen in 29 years. I am excited to see how the wines develop.

Tasting Notes:

Momtazi Vineyard produces Pinot noirs with a distinct terroir profile. Aromatically dense with sandalwood, coffee grounds, dark chocolate, coriander and cumin. The aromas of blue and blackberry flavors wander seamlessly. Powerful black fruit flavors with tar, earth and cinnamon raisin toast. Expanding the boundaries of what Pinot noirs can be, this is a wine for exotic wine, spices food and textures. Enjoy with cassoulet, grilled lamb, tandoori chicken, game and sausages. Drink whenever you want.