



ST. INNOCENT

PINOT NOIR

MCMINNVILLE AVA

MOMTAZI VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.

WILLAMETTE VALLEY, OREGON

2018 Pinot Noir

Momtazi Vineyard

Production: 1045 cases

Crop Level: 2.1 tons/acre

**Harvested:
September 30th &
October 4th, 2018**

Bottled: April 2020

Alcohol: 13.5%

**Suggested Pairings: Wild
boar stew with forest
mushrooms**

**Aging Recommendation:
Up to 12 years**

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 4-8 ton stainless steel and Burgundy oak fermenters with no SO₂ allowing the fermentation to proceed naturally. After gently pressing and settling the wine aged in French oak barrels, 20% which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

The weather was unusually dry, with the spring rains ending almost two months early. Bloom was mid-June in warm, dry conditions giving excellent fruit set. Lots of clusters meant lots of thinning. After almost 5 months of dry, warm weather, we began picking Chardonnay on September 19th. Pinot noir from Shea came on 9/24 and we finished picking on 10/5 with the Postes Verde field at Temperance Hill. The fruit was clean, with ripe tannins and lovely flavors.

Tasting Notes

Dark ruby red color. Deep perfumed aromas of dried red fruit, concentrated tomato paste, turmeric and red peppercorns are beguiling and draw you in. The mouth begins with fresh dark red fruit that quickly crescendos radiating black and blue berries, sweet tar, and spices throughout your palate. Lovely textural richness coats your palate (the "umami") leaving denser tannins and beautifully balanced acidity. This wine begs for rich flavors like wild boar stew with forest mushrooms or roast leg of lamb with fresh herbs and white beans finished with a mirepoix. As hard to resist as it is now, this vintage of Momtazi will reward your patience.