



ST. INNOCENT

PINOT NOIR

WILLAMETTE VALLEY, OREGON

MOMTAZI VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 12.5% BY VOLUME. CONTAINS SULFITES.

2011

MCMINNVILLE AVA

2011 Pinot noir

Momtazi Vineyard

Release Date: September 1, 2013

Retail Price: \$32

Production: 729 cases

Crop Level: 2.2 tons/acre

**Harvested: October 28,
2011**

Bottled: February 2013

Alcohol: 12.5%

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

**Aging Recommendations:
Up to 9 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 grapes were fermented in small stainless and French oak fermenters after one or two days of cold maceration. The wine aged for 16 months in 35% new French oak barrels and was bottled by gravity without fining.

Vintage Notes

2011 began with a very cool spring. This delayed shoot growth and the flowering phase 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

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 into a finish that integrates both its dark, wild fruit and nuanced spices.