



ST. INNOCENT

PINOT NOIR
WILLAMETTE VALLEY, OREGON

MOMTAZI VINEYARD

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

MCMINNVILLE AVA

2012 Pinot noir

Momtazi Vineyard

Release Date: September 1, 2014

Retail Price: \$36

Production: 1,188 cases

Crop Level: 1.7 tons/acre

**Harvested: October 12,
2012**

Bottled: March 2014

Alcohol: 13.5%

**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, 27% of which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

The 2012 season began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

Tasting Notes

It is aromatically complex with layers of blue and black fruit, dark flowers, roasted Indian spices with hints of coffee and cocoa powder. In the mouth the dense blue/black fruit flavors and roasted eastern spice notes are layered with rich peaty, peppery flavors. Texturally broad, its flavors layer 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. Given its density and the ripeness of fruit in all our 2012 Pinot noirs, it is accessible now and will further integrate over the next 1-4 years.