



PINOT NOIR

WILLAMETTE VALLEY, OREGON

MOMTAZI VINEYARD

PRODUCED AND BOTTLED BY  
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144  
ALCOHOL 13.0% BY VOLUME. CONTAINS SULFITES.

MCMINNVILLE AVA

# 2014 Pinot noir

*Momtazi Vineyard*

Release Date: September 1st, 2016

Production: 1446 cases

93 Points – Washington Wine Blog

93 Points (Editors' Choice) – Wine Enthusiast

92 Points – Vinous

**Crop Level: 2.4 tons/acre**

**Harvested: September 27<sup>th</sup>,  
2014**

**Bottled: February 2016**

**Alcohol: 13.0%**

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

**Aging Recommendation:  
Up to 12 years.**

## Vineyard Notes

Momtazi Vineyard is located in the McMinnville AVA, 7 miles west of McMinnville, Oregon. 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. In 2006 I approached Moe Momtazi and asked if St. Innocent could contact for Pinot noir fruit from his vineyard. From my first trip to France in 1998, I observed that the greatest domaines in both Burgundy and Alsace had one thing in common: they farmed bio-dynamically.

## Production Notes:

The de-stemmed grapes were fermented in small stainless and Burgundy oak fermenters with no SO<sub>2</sub>. After gentle pressing and settling, the wine aged in French oak barrels, 18% of which were new, for 16 months before bottling by gravity and without fining.

## Vintage Notes:

The 2014 season began with sunny and warm spring weather. Bloom occurred in the second week of June, about 10-14 days earlier than normal. Good weather during bloom set a normal to large crop requiring thinning at about half of our vineyard sites where we removed 20-50% of the clusters. The summer continued to be warm with more 90°+ days than normal. Extra vigilance in the vineyard was required in July due to humidity that increased the mildew pressure. We began the harvest with Oeil de Perdrix on September 12th, closely followed by Chardonnay on the 17th and the first Pinot noir on the 19th. The last Pinot noir from Temperance Hill Vineyard arrived on October 8th and the final Pinot blanc from Freedom Hill Vineyard arrived on 10th. This was our largest harvest ever: 240 tons of fruit resulting in 13,200 cases of wine. With clean, ripe, and very flavorful fruit we were able to create bright and pleasurable wines.

## 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.