



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

2019 Pinot Noir

Momtazi Vineyard

Production: 1248 cases

Crop Level: 2.4 tons/acre

Harvested:
October 1st, 2019

Bottled: April 2021

Alcohol: 13.5%

Suggested Pairings:
**Cassoulet, 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, 21% 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

In general 2019 produced wines more balanced towards the terroir specific flavors. Momtazi is our most textural, umami, wine. Lovely aromas of spice, smoky earth, and dried black fruit. Quite elegant on the mid palate with the finish blossoming to more floral notes with hints of cocoa powder. Will pair beautifully with winter stews and roasted vegetables. Great with cassoulet and mushroom dishes.