

## PINOT NOIR

MCMINNVILLE AVA

#### MOMTAZI VINEYARD

PRODUCED AND BOYTLED BY ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144 ALCOHOL 12:5% BY VOLUME, CONTAINS SULFITES.

WILLAMETTE VALLEY, OREGON

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

# 2019 Pinot Noir

Momtazi Vineyard

**Production: 1248 cases** 

#### **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**

Moderate spring weather was followed by a wet June that extended into early July. Temperatures were mostly moderate during the summer, with few heat spikes compared to vintages before or after 2019. Unfortunately, higher humidity during the late summer brought significant mildew pressure, especially in Temperance Hill and Momtazi vineyards, where 1/3 of the fruit was removed because of disease. We began picking for sparkling wine on September 20th, with Chardonnay following on September 23rd and 24th. The Pinot noir harvest began with Freedom Hill on September 26th and ended with the last block at Temperance Hill on October 12th. The fruit was mostly clean and ripe with nicely developed tannins. Cooler temperatures during picking resulted in wines with medium weight and good balance.

### **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.