



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

2020 PINOT NOIR MOMTAZI VINEYARD *McMINNVILLE AVA*

Technical Details

Production: 945 Cases
Crop Level: 1.8 tons/acre
Harvest: 9/27/20 & 10/1/20
Bottled: April 2022
Alcohol: 13.5%
Aging: Drink now

Vineyard

Momtazi Vineyard is located in the McMinnville AVA, 7 miles west of McMinnville, Oregon. The Pinot noir 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

The de-stemmed grapes were fermented in 4-8 ton stainless steel 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, 23% of which were new, for 16 months before bottling by gravity without fining.

Tasting Notes

Lots of complex red fruits with pungent floral notes in the nose. Medium intensity on the palate with broad flavors of dark fruits, flowers, with some grilled vegetables and hints of woodsmoke. A nice length of finish.

A Note About The 2020 Vintage From Mark Vlossak,

Winemaker

At the beginning of September 2020, the vintage looked to be an almost perfect growing season with very small open clusters and a lot of excitement about the quality of the upcoming harvest. Then, the fires began in the Santiam Canyon west of Salem. Located 20-35 miles from our vineyard sites, the actual fires were not close to vineyards. However, a significant amount of smoke blew east from the Santiam Canyon into the Willamette Valley, especially for the first 4-5 days. At that time, there was little research about how to test for smoke taint, and only general advice on treatment if you knew you had a smoke problem in the wine. The problem was: did we?

As we did not detect smoke in the grapes or the fermenters, I picked the grapes, made the wines, and observed for signs of smoke taint. We found none, even after a year in barrel, so after 17 months of aging, we decided to bottle the wines as vineyard designates. Now, this wine is available for sale at a significantly reduced price. Why? Recent research suggests that some smoke compounds can be present in a non-aromatic state – “glycosylated” – or hooked to a glucose molecule. Over some time, even years, those compounds can shed their glucose and become smoky, even if they are lovely now. So, they may not be age-worthy. You trust the wines I sell to be top quality, whether you drink them now or in a decade. So, every bottle will be marked with a fire/smoke graphic and have a QR code link to a full explanation.

After assessing these wines in a series of blind tastings with senior staff, we decided to release the 2020 Pinot noir, Momtazi Vineyard to the market at a significantly reduced price. Drink this wine before 2026. I am concerned about longer-term aging.