2017 Pinot noir

Momtazi Vineyard

Production: 996 cases

Crop Level: 2.4 tons/acre

Harvested: October 3rd & 6th, 2017

Bottled: March 2019

Alcohol: 13.5%

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

Aging Recommendations: 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, 27% which were new, for 16 months before bottling by gravity without fining.

Vintage Notes

2017, after three very warm and early harvests, brought a welcome change with cooler temperatures during the summer and a normal harvest window. We began picking on September 15th for sparkling wine. After a week with temperatures in the 70's, we harvested Chardonnay between 9/22 and 9/29. All of the Pinot noir was picked in a two-week window beginning on 9/26 with continued pleasant temperatures and no rain. The wines have more aromatic and flavor nuances with balanced acidity and moderate alcohols.

Tasting Notes

The 2017 Momtazi has aromas of deep dark berry and roasted spice with hints of smoky clove, sweet tobacco and peat moss. Roasted eastern spices, dried blueberry and blackberry fruit flavors stream across your mouth and carry into an extended finish of complex blue fruit and sweet spice. It is remarkable that this level of concentration is seamlessly integrated.