

2021 Momtazi Vineyards, Pinot Noir McMinnville AVA, Willamette Valley

Momtazi Vineyard is a certified-biodynamic site nestled in the foothills of the Cascade Range, composed primarily of uplifted marine sedimentary loams and silts with alluvial overlays and an underlying base of basalt. Easily our most intense and deeply fruited Pinot noir. Of a previous vintage, the late Josh Reynolds of Vinous said “Shimmering ruby-red. High-pitched red and blue fruit, floral and exotic spice scents, along with hints of earth and botanical herbs. Juicy and penetrating on the palate, offering intense boysenberry, black raspberry, spicecake and lavender flavors that turn sweeter through the back half. Shows excellent clarity and floral lift on the impressively long, blue-fruit-driven finish, which is framed by talc-y, even tannins.” We think this description holds true for the 2021. It’s tightly wound and benefits from air, and will benefit from time. Deeply penetrating blue fruit, surprising freshness, with low dark chocolate, Rooibos, violets, and just ripe blackberry. We predict it will drink well for the next 20 years with a peak around 15, the acid retention at this vineyard is unique and notable. Satiating as a well-deserved glass on its own; perfectly paired with duck, venison, and beef bourguignon.



Technical Information

Grape Varietals: 100% Pinot Noir

Vineyard: Momtazi Vineyards

Final pH: 3.35

Final TA: 6.7 g/L

Alc. By Vol.: 13%

Winemaking: A field blend of pinot noir clones are carefully sorted, with 30% whole clusters lining the bottom of each small-batch fermenter, topped with destemmed berries. In lieu of sulfur, we use dry ice, to mitigate oxygenation while keeping microbial health of the grapes, including the native yeast we allow to kick off, and complete, primary fermentation. Pigeage is conducted twice a day for approximately three weeks until dry. Pressed gently into French Oak, 80% of which is neutral. Aged for 22 months, and only the freerun juice was used for this bottling. Minimal sulfur added at the completion of malolactic fermentation, and just before bottling. No inputs or manipulations, and never fined or filtered.