

2016 Momtazi Vineyards, Pinot Noir 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, the wine displays hallmark McMinnville AVA notes of black cherry and black raspberry, both on the nose and on the palate. Additional notes of sandalwood spice and forest floor emerge with air, giving a glimpse at the complexity to come. The tannins are suave but sturdy, and the well-integrated acidity holds everything together seamlessly in a marriage of power and finesse.

Technical Information

Grape Varietals: 100% Pinot Noir

Vineyard: Momtazi Vineyards

Final pH: 3.62

Final TA: 5.6 g/L

Alc. By Vol.: 14.5%

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 and punchdowns are conducted twice a day for three weeks until dry. Pressed gently into French Oak, 90% of which is neutral. Aged for 22 months. Minimal sulfur added at the completion of malolactic fermentation, and just before bottling. No use of enzymes or fining agents were employed, and never filtered.



Recent Review

93 points—" The 2016 Momtazi Vineyard bottling of pinot noir from Day Wines...is beautifully black fruity on the nose...offering up scents of black plum, sweet dark berry, black tea, balsam bough, a beautiful base of soil tones, chicory, gentle spice tones and a bit of cedar. On the palate the wine is deep, full-bodied, complex and beautifully balanced, with a fine core of fruit, great mineral drive and grip, ripe, well-integrated tannins and a long, tangy and promising finish. While this is the ripest of the 2016 pinots from Brianne Day, it is no less pure or precise and is a great bottle in the making. 2024-2055" (VFTC, Gilman, Jan/Feb 2020)