

2018 Momtazi Vineyards, Pinot Noir McMinnville AVA

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 bourbon-marinated morello cherries, black raspberry, currant, and a sniff of fresh-cut violets. The tannins are suave but sturdy, and the well-integrated acidity holds everything together seamlessly in a marriage of power and finesse. Satiating as a well-deserved glass on its own; perfectly paired with venison, lamb, and brisket. Age-worthy for 5-15 years.

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.

