



**MAYSARA**  
MCMINNVILLE • WILLAMETTE

MOE & FLORA MONTAZI *Proprietors*  
TAHMIENE MONTAZI *Winemaker*

"In 1998, on a huge, hilly, windswept and abandoned wheat farm south of McMinnville, Mo Montazi – an engineer who had fled his native Iran for the U.S. in the early '80s – began planting and biodynamically farming Pinot Noir. His fruit – a portion of it from the beginning estate-bottled – quickly attracted a certain reputation for incipiently complex flavor intensity, even if here was a place – at least, in the vineyard's upper elevations – where Pinot would struggle to ripen. Fortunately, over large parts of Montazi Vineyard's surface the heat-retention of basalt rock and veins of silica moderates the characteristically very cool evening air temperatures... Pinot is always destemmed; fermentative extraction is by means of pigeage, pump-over and pulsed-air, but regardless of method, sparing; and the young wines go to barrel at dryness without any settling." – [Wine Advocate](#)

With 250 planted acres on the 532-acre estate, Maysara is dedicated to low-impact biodynamic farming and a gentle, almost passive, approach to viticulture. Thrilled with the vitality of their Pinot Noir, Pinot Gris, and Gewurztraminer fruit, the Montazis are equally pleased with their large unplanted acreage where domesticated and wild animals roam free: cow, sheep, horses, wild turkey, rainbow trout and even endangered butterflies live on the estate. The Montazi Estate is a **Demeter-certified Biodynamic® Vineyard and Winery**.

*"We believe that healthy soil and healthy vines will produce superior grapes, without the need for man-made chemicals and poisons. Our quality shows in the dedication of our grape buyers year after year [since they repeatedly purchase Montazi fruit], and the wines produced with Montazi grapes, which are often the best of their vintage. The consistent high quality of the wines made from Montazi Vineyard grapes leads us to believe that our dedication to the terroir and our natural farming techniques is working."* – *The Montazi Family*



#### **PINOT GRIS "Arsheen"**

**Arsheen** was an Archaean princess around 500 BCE who taught astronomy. Her knowledge and impeccable palate earned her the role of palace winemaker. [Wine Spectator](#) on the 2016: **90** "Vibrant and precise, with pear and nectarine aromas and expressive kiwi and nectarine flavors that dance toward a creamy yet crisp finish." [Wine Advocate](#): **"One of Oregon's best Pinot Gris"**

#### **PINOT BLANC "Autees"**

#### **PINOT NOIR "Three Degrees"**

Luscious Pinot Noir from the family's Montazi vineyard, handcrafted by the three sisters. *Red cherries and black raspberries, loaded with holiday spices like nutmeg and cinnamon; silky finish.* Maysara was the first Demeter-Certified Biodynamic wine producer in the Northwest. **But who cares about stuff like that when the wine is so amazing with grilled duck breasts?!**

#### **PINOT NOIR "Jamsheed"**

[Wine Spectator](#) on the 2012: **91** "Soft and generous, offering dark berry, cherry, floral and roasted meat flavors, finishing with hints of fresh spices and lightly grippy tannins."

#### **PINOT NOIR "Cyrus"**

[James Suckling](#) on the 2011: **94** "A firm and silky wine with a polished and refined texture. Medium to full body, a solid core of fruit and a flavorful finish. I really appreciate the purity of fruit to this wine. Shows the excellence of 2012."

#### **PINOT NOIR "Asha"**

*Thank you for your time and for your interest in Connoisseur Wines*

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