



# MAYSARA

MC MINNVILLE • WILLAMETTE

MOE & FLORA MOMTAZI *Proprietors*  
TAHMIENE MOMTAZI *Winemaker*

*"In 1998, on a huge, hilly, windswept and abandoned wheat farm south of McMinnville, Mo Momtazi – 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 Momtazi 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." – The 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 Momtazis 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 Momtazi 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 Momtazi fruit], and the wines produced with Momtazi grapes, which are often the best of their vintage. The consistent high quality of the wines made from Momtazi Vineyard grapes leads us to believe that our dedication to the terroir and our natural farming techniques is working." – The Momtazi Family*

## **PINOT GRIS "Arsheen"**

## **PINOT NOIR "Jamsheed"**

*Parker's WA on the 2008: **90 POINTS** "Dark ruby red in color, it sports a pleasing perfume of earth/underbrush, rose petal, spice box, black cherry, and plum. Supple, friendly, and easygoing on the palate, it has excellent depth of flavor, 1-2 years of aging potential, and a lengthy finish with no hard edges."*

## **PINOT NOIR "Cyrus"**

*Parker's WA on the 2010: **91 POINTS** "Strongly reminiscent of forest floor and roasted meat pan juices, this also boasts forward, tart-edged red raspberry and red currant, along with a maritime salinity, alkalinity, and hint of kelp. It finishes with invigorating penetration and persistent complexity."*

## **PINOT NOIR "Asha"**

*Parker's WA on the 2009: **91 POINTS** "Given nearly two years' elevage in 40% new barrels (the norm for this cuvee), Maysara's 2009 Pinot Noir Asha displays tart-edged red currant and cherry confiture undergirded by abundant but reasonably fine-grained tannins and suffused with peat, soy and salt for an intriguing and irresistibly mouthwatering finish."*

## **PINOT NOIR "Delara"**

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

