

Maysara Biodynamic Arsheen Pinot Gris

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: McMinnville

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: Native yeast fermentation 100% stainless steel

Racked twice and cold stabilized Filtered, no fining, before bottling

ALCOHOL BY VOLUME: 12.0%

THE STORY

Maysara Winery and Momtazi Vineyard, located in McMinnville, Oregon, are a Demeter-certified Biodynamic winery and vineyard owned and operated by the Momtazi family. Maysara means "house of wine" translated from Farsi, a reflection of wine's importance in their Persian culture. A family operation through and through, father Moe Momtazi farms the land, mother Flora keeps the books, and the three daughters, Tahmiene, Naseem, and Hanna are the winemaker, president of sales, and events manager, respectively.

PHILOSOPHY: Following ancient holistic farming techniques Moe learned from his grandparents in Iran, we practice a nature-to-nature approach. Our estate is a self-sustaining ecosystem, requiring nothing from the outside, and our winemaking philosophy follows suit with minimal intervention practices.

THE ADJECTIVES

OVERALL: Bright & fine-tuned

AROMAS / FLAVORS: Lemon meringue, honey dew, lavender, apple, honeysuckle and a hint of marzipan

MOUTHFEEL: Dry & crisp

THE SELLING POINTS

Biodynamic, women in wine, Willamette Valley Pinot Gris

SUSTAINABILITY: Certified Biodynamic, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Roasted Chicken, Whole grilled Snapper, Lemongrass Pork

